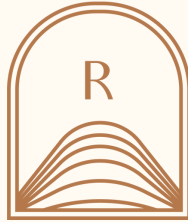


LE RESTAURANT



FRUITS & GRAINS

Compressed melons, seasonal fruits,
caramelised yoghurt 7.5

GF, DFO, V, VGN

Bircher muesli, candied pecans,
coconut caramel 7.5

DE, V, VGN

Green goddess salad
kale, cabbage, avocado, toasted seeds,
grains and pickles 18

+ rotisserie chicken 8 + poached egg 4

GF, DE, V, VGN



BRUNCH

Grilled garlic Mooloolaba prawns toast 28
+ poached egg 4

GFO, DFO

Wagyu pastrami, lyonnaise,
pickled courgettes 26

+ toasted baguette 4

GF, DF

Heirloom tomato carpaccio, goat curd,
pistachio pistou 24

+ sourdough toast 6 + poached egg 4

GF, DFO, V, VGO

Lobster baked orzo, thermidor sauce 30

+ scrambled eggs 8 + poached egg 4 +
sourdough toast 6



LES CLASSIQUES

Eggs benedict, double smoked bacon or
wild mushrooms or cured salmon (+4.5) 23

GFO

Avocado smash toast, radish,
pistachio crumb, goat cheese 21

+ poached egg 4

GFO, DFO, VGO, V

French toast, dulce caramelised creux,
cultured butter, maple syrup 24

Croquette madame, fried egg, leg ham,
grated aged Comté, bechamel 24

THE DESSERT CART

FROM 10 AM

Cake selection 15

GFO

Cheese selection with house condiments
14 / 18 / 21

GFO

Selection of 3 petits fours 9

GFO

Crème brûlée with madeleine 16

GFO

See our ***lunch specials***

2-course lunch - \$54 pp

3-course lunch - \$68 pp

Available from

11.30 am to 2 pm

TOASTS & BAKERY

Breakfast burger, house relish
fried egg, bacon, cheddar 14.5

GFO

Croissant, jam & butter 9.5

Pain au chocolat, Mont blanc dip 12

Multi-grain sourdough, Comté,
house relish 12

GFO

Eggs (2) your way, house sourdough,

French butter 18

Scrambled, fried or poached

GFO



EXTRAS & SIDES

Poached egg (1) 4

Scrambled eggs 8

Fried egg (1) 4

Bacon 7

Sourdough toast 6

Roast mushroom 8

Fresh slices of tomato 6

Avocado 6

Hash brown 6

Rotisserie chicken 8

Cured salmon 8

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Broccolini, smoked almond, lemon oil 12

French fries 11

Seasonal mixed leaves 11



gf: gluten free gfo: gluten free option df: dairy free dfo: dairy free option v: vegetarian vgn: vegan vgo: vegan option

We do our best to accommodate dietary requirements, but please be aware our kitchen contains allergens.

Credit card surcharges applies: 1.65% - 10% weekends surcharge - 15% public holiday surcharge



À la carte

Dinner only

Snacks and shares

Natural oysters	6 ea
Bloody Mary mignonette oysters	6.5 ea
Half shell raw scallop crudo, stone fruit <i>gf, df</i>	11
Wagyu tartare tartlet, comte custard, brazil nut <i>gfo, dfo</i>	7 ea
Whipped goat cheese, tomato, pickled onion tartlet <i>gfo, dfo</i>	7
Coral trout croissant slider, sauce gribiche	12
Seasonal charcuterie platter <i>gfo, df</i>	18 pp
Cold seafood tower, scallop crudo, oyster natural and dressed, yellowfin tuna tartare <i>gf, df</i>	25 pp
Cheese selection, house bread, condiments <i>gfo, v</i>	14/18/21

Entrées

Local king prawns, savagnin butter <i>gf, dfo</i>	34
Wagyu pastrami, lyonnaise, pickled courgettes <i>gf, df</i>	28
New asparagus, pickled wild 'valley mushroom', garlic beurre blanc <i>gf, dfo, v, vgo</i>	22
Yellowfin tuna, citrus consomme, grapefruit, chive, saffron aioli <i>gf, df</i>	30

Mains

Beef cheek 'bourguignon', pearl onion, speck, pomme puree <i>gf</i>	46
Lobster baked orzo, thermidor sauce	55
Lentil tomato ragu, stuffed zucchini flower, salsa verde <i>gf, df, v, vgo</i>	38
Steak frites, cafe de paris sauce <i>gf, dfo</i>	52

Large plates

Fish of the day 'poisson du jour' (beer battered), house tartare sauce <i>gfo, df</i>	market price
½ or whole rotisserie chicken, aged comté polenta, tarragon sauce <i>gf</i>	36/68
12hr roasted lamb shoulder, lentil ragout, sauce charcutière <i>gf, df</i>	72

Sides and breads

House garlic and cheese brioche loaf	12 ea
Bread and butter <i>dfo</i>	4 pp
Wild rocket, radicchio, orange, candied pecan, vincotto, mimolette salad <i>gf, dfo, v, vgn</i>	16
Fries <i>gfo, df, v, vgn</i>	12
Duck fat potatoes, blue cheese sauce <i>gf, dfo</i>	16
Grilled broccolini, lemon oil, smoked almonds <i>gf, dfo, v, vgn</i>	16

Desserts

Crème brûlée, house madeleine <i>gfo</i>	16
House cake by the slice <i>gfo</i>	15
Petits fours selection <i>gfo</i>	9/15/21

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