

## GALETTES

*A galette is a savoury version of crêpes made with gluten-free buckwheat flour!*

<b>Ham &amp; swiss cheese</b>		<b>\$17</b>
<b>Complète</b>	+ mushrooms \$3	<b>\$19.5</b>
egg, ham, swiss cheese		
<b>Veggie</b>		<b>\$19.5</b>
egg, mushrooms, swiss cheese, green salad		
<b>Aussie</b>		<b>\$22</b>
egg, swiss cheese, bacon, tomatoes		
<b>Brekkie ♥</b>	+ goats cheese \$5.5 swap bacon for salmon \$2	<b>\$24</b>
scrambled eggs, swiss cheese, bacon, avocado, chives		
<b>Forestière</b>		<b>\$22</b>
egg, swiss cheese, mushrooms, bacon		
<b>Chicken avocado</b>		<b>\$24</b>
egg, swiss cheese, chicken, avocado, mustard sauce		
<b>Campagnarde (vegan)</b>		<b>\$25</b>
potatoes, mushrooms, tomatoes, persillade (garlic & parsley), green salad		
<b>Argentine</b>		<b>\$26</b>
egg, swiss cheese, onions, chorizo, potatoes, chimichurri sauce		
<b>Moroccan ♥</b>		<b>\$26</b>
spicy lamb merguez (sausage), roasted capsicum, onions, swiss cheese, potatoes, creamy harissa sauce		
<b>Galette Saucisse</b>		<b>\$28</b>
toulouse sausage, cheese, caramelised onions, special mustard sauce, french fries		
<b>Biquette</b>	<i>Feeling cheesy?</i>	<b>\$26</b>
meredith goat cheese, prosciutto, honey, pecan, tomatoes, green salad		
<b>Italienne</b>		<b>\$25</b>
straciatella cheese, tomatoes, mushrooms, truffle oil, green salad		
<b>Camembert</b>		<b>\$29</b>
bacon, apple, caramelised onions, camembert sauce, green salad		
<b>Tartiflette ♥</b>		<b>\$29</b>
bacon, onions, potatoes, reblochon cheese, green salad		
<b>Nordique</b>	<i>Seafood lover?</i>	<b>\$27</b>
egg, goat cheese, smoked salmon, avocado, lemon, chives		
<b>Tartare</b>		<b>\$29</b>
house cured salmon, avocado, shallot & chives cream, lemon, green salad		
<b>Moreton bay bugs</b> <small>(subject to market availability)</small>		<b>\$35</b>
bugs, beurre blanc sauce, potatoes, wakame powder, green salad		



## CRÊPES

*Double crêpe +\$5*

*Gluten-free +\$2*

*Vegan +\$2*

### CLASSIQUES

<b>Sugar</b>	<b>\$7</b>
<b>Sugar butter</b>	<b>\$7.5</b>
<b>Sugar lemon</b>	<b>\$8.5</b>
<b>Butter sugar lemon</b>	<b>\$9</b>
<b>Butter cinnamon sugar</b>	<b>\$9</b>

<b>Nutella</b>	<b>\$11</b>
<b>Nutella &amp; strawberry ♥</b>	<b>\$15.5</b>
<b>Nutella &amp; banana</b>	<b>\$15.5</b>
<b>Homemade chocolate</b>	<b>\$11</b>

<b>Strawberry jam</b>	<b>\$10</b>
<b>Honey</b>	<b>\$10</b>

<b>Homemade salted caramel</b>	<b>\$11</b>
<b>Biscoff spread</b>	<b>\$11</b>
<b>Maple syrup</b>	<b>\$11</b>



### GOURMANDES

<b>Lemon curd</b>	<b>\$19</b>
homemade lemon curd, meringue, ice cream	

<b>Snickers ♥</b>	<b>\$22</b>
peanut butter, ice cream, whipped cream, Nutella, caramel, peanuts	

<b>Profiteroles</b>	<b>\$19</b>
mini crêpes, ice cream, chocolate, roasted almonds	

<b>Pecan crumble</b>	<b>\$20</b>
poached cinnamon apples, pecan crumble, whipped cream, ice cream, caramel	

<b>Lotus banoffee</b>	<b>\$19</b>
banana, Biscoff spread, whipped cream, caramel, Biscoff biscuit	

<b>Vegan Biscoff</b>	<b>\$19</b>
banana, Biscoff spread, maple syrup, Biscoff biscuit	

<b>Fairy</b>	<b>\$14</b>
sugar, butter, ice cream, sprinkles, marshmallow	

### GALETTES ADD-ONS

avocado, mushrooms, tomatoes, onions, green salad, potatoes, fried egg	<b>\$3</b>
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chicken, ham, bacon, prosciutto, swiss cheese	<b>\$4.5</b>
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merguez, salmon, chorizo, scramble egg	<b>\$5.5</b>
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goat cheese, camembert, blue cheese, reblochon, straciatella	<b>\$5.5</b>
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### CRÊPES ADD-ONS

Nutella, chocolate, caramel, maple, Biscoff, Biscoff biscuit, almonds	<b>\$3</b>
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ice cream, strawberries, banana	<b>\$4.5</b>
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homemade whipped cream	<b>\$4.5</b>
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## CRÊPES FLAMBÉES

**Suzette** \$21  
orange and lemon butter,  
grand marnier liqueur, ice  
cream

**Normande flambée** \$21  
cinnamon apples, pecan  
crumble, ice cream, caramel,  
calvados liqueur

## BREAKFAST

**Croissant** + jam & butter \$1 \$7

**Almond croissant, pain au chocolat** \$8

**Financier (almond cake)** \$7

**French baguette** \$10  
served with jam & butter

**Croque madame** + french fries \$5 \$22  
grilled ham & cheese toastie, fried egg, mornay sauce, green salad

**Ham & cheese croissant** \$12.5  
with béchamel

**Vege croissant** \$12.5  
béchamel, cheese, tomato, mushroom



## BISTRO FAVS

**Cafe / tea gourmand** \$17  
your choice of coffee or tea,  
our selection of french petits  
fours

**Sparkling gourmand** \$22  
glass of bubbles, our selection  
of french petits fours



Please inform us of any allergies. While we use gluten, dairy, and nuts in our kitchen and do our best to accommodate dietary restrictions, we cannot guarantee the complete absence of trace allergens.

Surcharge applies on all card transactions - 20% surcharge applies on public holidays

## TO SHARE

Warm marinated mixed olives \$12

Oysters *each \$6, half dozen \$29, dozen \$52*  
freshly shucked coffin bay oysters served with classic mignonette

Salt & pepper calamari \$21  
served with lemon, aioli

Escargots à la bourguignonne \$24  
12 garlic and parsley butter snails, toasted baguette

Rillettes ♥ \$19  
country style slow cooked pork pâté, cornichons, toasted baguette

Saucisson board \$19  
french traditional pork dry sausage, toasted baguette

Mixed board \$37  
your choice of 2 cheeses: camembert, blue cheese, reblochon, goat cheese - served with prosciutto, saucisson, french condiments

Baked camembert \$22.5  
caramelised onions, honey & rosemary, toasted baguette



## SIDES

La Normande \$18  
French fries, bacon, camembert sauce

Warm sliced baguette \$9  
served with butter

Bowl of fries \$10

## BISTRO CLASSIQUES

Salade de chèvre chaud ♥ \$23  
mixed greens, warm goat cheese crottin on baguette, tomatoes, pecan, honey  
*+ prosciutto \$4.5*  
*+ smoked salmon \$5.5*

Salade de canard \$28  
mixed greens, duck confit, duck fat potatoes, green apple, pecan

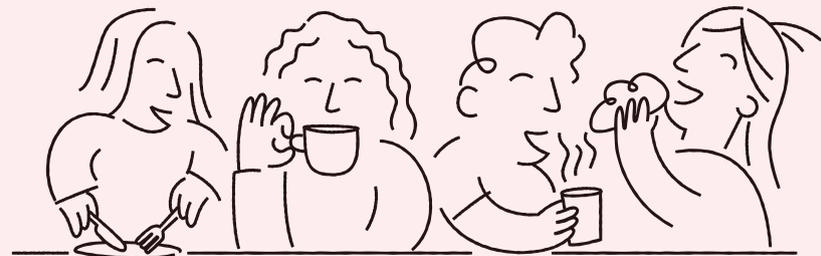
Salmon tartare \$29  
house cured salmon, avocado, chives & shallots creamy sauce, pickled onions, green salad, toasted baguette

Croque madame \$22  
grilled ham & cheese toastie, fried egg, mornay sauce, green salad  
*+ french fries \$5*

French burger \$26  
slow cooked beef brisket, comté cheese, caramelised onions, tomatoes, lettuce, cornichons, sauce, french fries

Mussel pot à la Normande \$38  
creamy white wine sauce, onions, garlic, parsley, french fries

Classic beef bourguignon \$38  
slow cooked beef stew, red wine sauce, carrots, mushrooms, lard, mashed potatoes



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## HOT DRINKS

Serving the 'Rose Blend' - a medium dark roast sourced from Columbia & Brazil

### COFFEE

Espresso	\$4
Double espresso	\$4.5
Latte, Flat white, Cappuccino, Magic, Piccolo, Machiatto	\$5
Mocha	\$5.5
Matcha	\$6.5
Babyccino	\$3
Cafe liégeois	\$8.5
latte & whipped cream	

Go Large	\$1
Extra shot	80c
Decaf	80c
Alt milks - soy, almond, oat, coconut, macadamia, lactose free	80c
Syrups - vanilla, hazelnut, caramel	\$1

## COLD DRINKS

Iced coffee, iced mocha, matcha float, iced chocolate with ice cream & whipped cream	\$11
Iced latte, iced long black, iced chai, iced matcha	\$7
Strawberry iced matcha ♥	\$8.5
Milkshakes - chocolate, Nutella, strawberry, vanilla, coffee, Biscoff	\$11

### SMOOTHIES

Vitality - strawberry, mango, raspberry, goji berries, mango nectar, coconut water	\$13
Tropical - mango, pineapple, banana, passionfruit, coconut water	\$13
Green Boost - banana, mango, spinach, lime juice, coconut water	\$13

### CHOCOLAT

Chocolat liégeois	\$7.5
hot choc & whipped cream	
Hot chocolate	\$5.5
Nutella hot chocolate	\$6.5
Rose chocolate	\$6.5
signature pink chocolate	

### TEA

English breakfast	\$6
Earl grey	\$6
French earl grey	\$6
Sensha green	\$6
Peppermint	\$6
Lemongrass & ginger	\$6
Sticky chai leaves	\$7
Chai powder	\$5.5

Orangina (french favourite) ♥	\$7.5
Diabolo grenadine (pink lemonade)	\$6
Grenadine cordial	\$5
Juices - orange, apple, pineapple, mango & orange	\$5.5
Coca cola, coke zero, lemonade, lemon lime bitters	\$5.5
San Pellegrino sparkling	\$5/\$9
Kombucha -lemon myrtle & ginger, Kakadu plum	\$5.5



## ALCOHOLIC

A true taste of France - perfect with our savoury galettes & sweet crêpes!

### FRENCH CIDER

Apple brut dry cider	330ml \$14
Apple brut dry cider	750ml \$35
Pear cider	330ml \$14

### FRENCH APERO

Ricard	\$12
anise & liquorice apéritif	
Kir royal	\$17
blackcurrant liquor & sparkling wine	

### COCKTAILS

Mimosa	\$15
Aperol spritz	\$18
Espresso martini	\$20
Piña colada	\$20
The Rose margarita	\$20

## WINE

### SPARKLING

	Glass	Bottle
Monmousseau Brut Etoile, chenin blanc, Loire, France	\$14	\$59
Veuve Clicquot champagne	-	\$130

### WHITE

Woodland, Watson family chardonnay 2023, WA	\$13	\$55
Turon Hills, pinot gris 2023, Adelaide hills, SA	\$14	\$58
Inviniti, sauvignon blanc 2023, Marlborough, NZ	\$13	\$55

### ROSÉ

Max, 2021, Provence, France	\$14	\$58
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### RED

Woodland, Watson family Cabernet, Merlot 2018, WA	\$14	\$58
Monredon Cote du Rhone Reserve 2021, GSM, France	\$16	\$58
Corkcutters, Pinot noir 2023 Mt Gambier, SA	\$15	\$59

### DESERT

Domaine La Pigiade Muscat Beaume De Venise 2021 - 375ml	-	\$55
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### BEER

Heads of Noosa japanese lager	\$10
Heads of Noosa amber ale	\$10
Stone & Wood	\$10
Corona	\$11
Great Northern mid strength	\$9
La Verte du Mont Blanc (GF)	\$12
french beer with Genepi	
Heineken 0%	\$9
Heaps Normal XPA 0%	\$9

French martini	\$20
Berry blush gin & tonic	\$18
Strawberry mojito	\$20
Saint Germain	\$20

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