

BAR À VIN

# POMPETTE

PLATES

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BAR MENU

|                                                                                                  |            |    |
|--------------------------------------------------------------------------------------------------|------------|----|
| HOUSEMADE SPICED ROASTED NUTS                                                                    | VEGAN   GF | 7  |
| MARINATED OLIVES                                                                                 | VEGAN   GF | 9  |
| ESCARGOT DE BOURGOGNE BEURRE À L'AIL (6) snails in garlic butter with toasted bread              | GF+2       | 24 |
| FOIE GRAS 65g served with toasted brioche and confit figues                                      | GF+2       | 39 |
| CRAB ROLL (2) brioche bun with crab, lemon mayonnaise and roe                                    | GF+2       | 26 |
| CHARCUTERIE BOARD selection of cured meats, crackers, bread, cornichons and guindillas           | GF+2       | 37 |
| CHEESE PLATE Brillat Savarin, Basque cheese, quince paste, muscadet sultanas, crackers and bread | V   GF+2   | 37 |

BISTROT MENU

Entrées

|                                                                                                                                  |             |
|----------------------------------------------------------------------------------------------------------------------------------|-------------|
| KATAIFI PRAWNS (3) king prawns in crispy pastry with yoghurt sauce, almond flakes and honey                                      | 28          |
| GOAT CHEESE TARTINE (2) Yarra Valley goat cheese on toasted bread with lettuce, figues, tomatoes, walnuts and figue dressing     | V   GF+2 27 |
| MI-CUIT STEAK TARTARE 100g seared steak mixed with shallots, capers, cornichons served with egg yolk, mustard, and toasted bread | GF+2 28     |

Plats

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|---------------------------------------------------------------------------------------------------------------------|-----------|
| CANARD AU VIN ROUGE confit duck leg served with celeriac purée and red wine sauce                                   | GF 47     |
| STEAK FRITES 250g Gippsland grass-fed eye fillet served with frites, green peppercorn sauce, red wine jus or butter | 56        |
| POISSON DU JOUR fresh market fish                                                                                   | MP        |
| SPRING RISOTTO asparagus and parmesan risotto                                                                       | V   GF 41 |

À Côtés

|                                                                             |           |
|-----------------------------------------------------------------------------|-----------|
| ICEBERG WEDGE quarter iceberg salad with French dressing and fried shallots | V   GF 16 |
| PLATE OF GREENS                                                             | V   GF 15 |
| BOL DE FRITES                                                               | V 15      |