

POMPETTE

PLATES

BAR MENU

HOUSEMADE SPICED ROASTED NUTS	VEGAN GF	7
MARINATED OLIVES	VEGAN GF	9
KIKONES crunchy roasted corn kernels	VEGAN GF	5
ESCARGOT DE BOURGOGNE BEURRE À L'AIL (6) snails baked in garlic and parsley butter with bread	GF+2	24
FOIE GRAS duck foie gras served with toasted brioche and confit figues	GF+2	39
CRAB ROLL (2) brioche bun with crab, lemon mayonnaise and roe	GF+2	26
PAIN ET BEURRE OU HUILE D'OLIVE (4) sliced bread served with salted Breton butter or Taralinga Estate olive oil	GF+2	4.5
OYSTERS fresh oysters served individually with a classic shallot mignonette	GF	5.5
SUMMER SCALLOPS fresh Bass Strait scallops seared in butter and served with a mango and lemon sauce	GF	26
CHORIZO GRILLÉ grilled chorizo served on top of garlic confit capsicum		28

PLATS PRINCIPAUX

MAGRET DE CANARD duck breast topped with chimichurri served with a roquette, parmesan and sun-dried tomato salade tossed in a classic French dressing	GF	56
THON ET RATATOUILLE yellowfin tuna marinated in lemon and ginger coated in sesame seeds and lightly seared served with cold ratatouille	GF	52
SALADE DE CHEVRE ET SERRANO Yarra Valley goat cheese baked on bread and serrano ham chiffonade served on cos lettuce with walnut, figue and cherry tomatoe tossed in figue dressing	GF VO	47

À PARTAGER

GRAZING BOARD Brillat-Savarin and Ossau-Iraty cheeses, serrano ham, Basque sausage and housemade terrine served with bread, crackers, guindillas, cornichons and muscatel GF+2	42
STEAK FRITES 600g of grass-fed Gippsland rib eye steak served with green peppercorn sauce, red wine jus and a bol de frites	
Add Cafe de Paris butter +4	94
PARRILLADA DE POISSON 400g of fresh market fish to share served with 2 oysters, pickled sardines and lightly fried potatoes tossed in garlic butter	MP

À CÔTÉ

ICEBERG WEDGE a quarter of an iceberg served with classic French dressing and fried shallots V GF	16
PLATE OF GREENS seasonal greens V GF	15
BOL DE FRITES served with housemade mayonnaise V	15
CORN RIBS A LA BASQUAISE bowl of corn ribs tossed in lime and piment d'Espelette chili VEGAN GF	16

DESSERT

CREME BRULEE GF	16
DESSERT DU JOUR seasonal dessert	
ICE CREAM OR SORBET 2 scoops of rum raisin, vanilla or lemon sorbet	9
CHEESE PLATE Brillat-Savarin and Ossau-Iraty cheese served with bread, crackers and muscatel GF+2	37

DESSERT COCKTAILS

Noix De La Saint Jean Espresso Martini walnut liqueur, vodka, Kahlua, Frangelico, fresh espresso	25
Tarte Au Citron Four Pillars Rare Dry gin, limoncello, lemon juice, salted caramel, wonderfoam	25