

BAR À VIN

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       | 5  |
| OYSTERS fresh oysters served individually with a classic shallot mignonette                                     | GF         | 6  |
| 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 | GF0   VO | 37 |

## À PARTAGER

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| 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

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|---|----|
| 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

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

## DESSERT COCKTAILS

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| 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 |