

# 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 GF0   V0	37

## 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 mayonaisse 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

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 9

CHEESE PLATE Brillat-Savarin and Ossau-Iraty cheeses 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