

BAR À VIN

POMPETTE

PLATES

BAR MENU

MARINATED OLIVES	VEGAN GF	9
SMOKED ALMONDS	VEGAN GF	6
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
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

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 to share 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 scallop rillettes, 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
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 lime sorbet GF	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