

BAR À VIN

# POMPETTE

PLATES

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## 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 tomato 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 to share served with green peppercorn sauce, Cafe de Paris and a bol de frites  | 94 |

## 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 |
| 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 |