

POMPETTE

POUR COMMENCER

MARINATED OLIVES herbes de Provence, piment d’espelette	9
PANISSE crispy chickpea fries, smoked garlic aioli, Gruyère cheese	9
PAIN MAISON housemade sourdough bread, sea lettuce butter, Mornington Peninsula olive oil	8

ENTREES

BARBEQUED OCTOPUS piperade, confit potato, smoked almond {A}	28
SHALLOT AU GRATIN washed rind cheese, pear, chapelure aux herbes	26
WAGYU BEEF TARTARE salted egg yolk gel, pommes gaufrettes	26
DUCK ET CHESTNUT TERRINE shallot compote, brioche	24

PLATS PRINCIPAUX

STEAK FRITES 230g wagyu rump cap MBS 6-7, shoestring fries, choice of sauce au poivre or sauce béarnaise	62
CROUPE D'AGNEAU roasted lamb rump, mushroom duxelles, truffled peas	58
CONFIT BYALDI courgette, aubergine, oignon, tomato layered with herbes de Provence	42
POISSON DU JOUR crustacean sauce vierge, sorrel, shallot and parsley oil garniture {A}	MP
CANARD CONFIT confit duck leg, pommes Anna mille-feuille, savoy cabbage, lardons	48

ACCOMPAGNEMENTS

POMMES FRITES fries, piment d’espelette, smoked garlic aioli	12
PETITS POIS A LA FRANCAISE green peas, lardons, cos lettuce, parsley, shallots	14
ICEBERG SALADE iceberg lettuce, dill buttermilk dressing	12

Sunday and public holiday surcharge applies
{A} Australian seafood. No menu alterations at peak service time. Merci

DESSERT

TARTE AUX FRAISES strawberry, crème fraîche, pastry	16
CREME CATALAN almond and apple sablé	16
FROMAGE DU JOUR one cheese of chef's choice, lavosh, muscatel, fresh pear, quince paste	16

DESSERT COCKTAILS

NOIX DE LA SAINT JEAN ESPRESSO MARTINI Penni Ave vodka, walnut liqueur, Kahlua, Frangelico, fresh espresso	25
TARTE AU CITRON Four Pillars Rare Dry gin, limoncello, lemon juice, salted caramel, wonderfoam	25

DESSERT WINE

Château Perle d’Arche Sauternes (375ml) BORDEAUX, FRANCE	95
Polperro Zibibbo Dolce MORNINGTON PENINSULA	16/75
Rosewood Vineyards Muscat (75ml) RUTHERGLEN, VIC	13
Rosewood Vineyards Tawny Port (75ml) RUTHERGLEN, VIC	13

DIGESTIF

MGC Pineau de Gembrook	13
Amaro Montenegro	15
Calvados Pays d’Auge	21
Absinthe Verte	23
Michel Couvreur Whiskey Overaged	25
Bas Armagnac Delord XO	25
Cognac François Voyer GC XO 1er Cru	25

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