

LUNCH

WED - SUN FROM 12PM

DINNER

MON - SUN FROM 5PM

SIGNATURE

CAVIAR

BLACK PEARL CAVIAR 30g / 50g

Brie stuffed donuts, chives195/320

To START

AN AUTHENTIC TASTE OF
MODERN-DAY FRANCE IN
THE HEART OF SURRY HILLS

PROVENÇAL BREAD ROLL

Copper Tree butter (2pc / 3pc / 4pc)8 / 11 / 13

SPANNER CRAB CAKE

Garlic aioli, fine herbs (1pc)13

PORK & DUCK TERRINE

Apricot jam, seeded mustard, baguette32

ANGUS BEEF TARTARE

Jerusalem artichoke, shallot cream32

MARKET FISH TARTARE

Caper leaves, lemon oil30

CHAMPIGNON &
CAMEMBERT CRÊPE

Sautéed mushrooms, potato,
camembert cheese22

ESCARGOT GARLIC BREAD

Focaccia, snails, garlic butter24

WOOD FIRED MUSSELS

White wine, garlic & kombu sauce30
+ petite french fries6

KING PRAWNS

Escargot XO sauce, steamed buns48

RIGATONI

Slow-roasted lamb shoulder ragout,
rosemary crumb39

CAMPANELLE

Pea, cherry tomato, smoked stracciatella,
almond, basil32

MAFALDINE

Smoked Berkshire pork neck ragout,
guanciale, lemon thyme36

SHELLFISH

OYSTERS

Champagne mignonette6.5

SEAFOOD TOWER HALF/FULL

Oysters, prawn cocktail, mussels, market
fish tartare, WA rock lobster145/285

PRE-ORDER ONLY*

FROM OUR

JOSPER GRILL

SEAFOOD

BARRAMUNDI

Sauce grenobloise44

SPAGHETTI

WA rock lobster, spanner crab,
zucchini trifolati110/199

MURRAY COD

Vichyssoise sauce56

WHOLE WA ROCK LOBSTER

Grenobloise émulsion190

SWORDFISH

Piperade, chardonnay vinegar51

FLOUNDER

Sauce à l'estragon90

MEAT & POULTRY

DUCK BREAST

Plum jus40

LAMB RACK

Yoghurt, pistachio, lamb jus65

COQ AU VIN

Red wine, pancetta, mushroom45/78

CHATEAUBRIAND 300g

AACo 1824 Wagyu fillet, madeira jus,
potato rosti95

STEAK

HAND SELECTED CUTS FROM OUR TEAM OF BUTCHERS.
SERVED WITH A CHOICE OF: BONE MARROW BUTTER,
BÉARNAISE, MUSHROOM SAUCE OR MUSTARD



HANGER 250g

Jack's Creek grain-fed Black Angus 3+39

BONE-IN SIRLOIN 450g

O'Connor grass-fed Angus 3+95

FLAT IRON 250g

Jack's Creek grain-fed Black Angus 3+49

WAGYU SIRLOIN 200g

Stone Axe full-blood Wagyu 9+150

SIRLOIN 250g

Jack's Creek grain-fed Black Angus 3+47

RIB-EYE 500g / 1kg

O'Connor grass-fed Angus 3+139/265

VEAL RACK 250g

Fairlight, Northern NSW65

T-BONE 1kg

O'Connor grass-fed Angus 3+169

SIDE dishes

LEAF SALAD

Citrus dressing12

RATATOUILLE

Thyme & chicken espagnole18

MAC & CHEESE

Béchamel, pancetta16

FRENCH FRIES

Lime aioli13

GRILLED FIORETTO

Pistachio pistou, parmesan17

SWEET POTATO

Maple, chilli15

ONION RINGS

Ranch dressing14

ALIGOT

Pomme purée, gruyère 165518

BRAISED GREEN BEANS

White wine & anchovy butter14

GRILLED MUSHROOMS

Brown butter, parsley14

CREAMED SPINACH

Bullhorn pepper, mascarpone17

CHAT POTATOES

Duck fat, chive16



DESSERTS

VANILLA CRÈME BRÛLÉE Red berry sorbet	18
PISTACHIO PARFAIT Semolina cake, kataifi pistachio	18
PROFITEROLE Caramelised chestnut, chestnut ice cream, chocolate sauce	19
DESSERT DU JOUR Chef's selection	21
TRIO OF SORBET Seasonal selection	18
Signature CHOCOLATE BAR Valrhona chocolate mousse, salted caramel, choc chip cookie	29
Whittaker's x Armorica CHOCOLATE BAR Dark Ghana & creamy caramel chocolate, hazella mousse, salted caramel, dark Ghana-coated roasted hazelnuts	29

LUNCH Specials \$25 EACH

LIMITED AVAILABILITY, CHECK WITH YOUR SERVER.

COBB SALAD Chicken, bacon, egg, avocado, tomatoes, blue cheese
NIÇOISE SALAD Grilled tuna, anchovy, egg, green beans, olives, tomatoes, cos
DUCK CONFIT SALAD Confit duck leg, frisée, vegetables, lardons, potato
BEEF BOURGUIGNON POT PIE Beef bourguignon, aligot, gruyère
SAUSAGE PASTA Pork sausage, rigatoni, sauce provençale, parmesan
STEAK SANDWICH House baked baguette, wagyu rump, caramelised onions, french fries
ARMORICA BURGER Double wagyu beef, house special sauce, aged cheddar, french fries

\$6^{til} -
SIX JOIN US
FOR HAPPY
HOUR DAILY

Every day from 4-6pm, we offer a select menu of charcuterie items alongside a range of wine & beer - with each item on the menu available for just \$6.

Ask one of our friendly waiters to see the menu.
Limited bookings available each day.
(Select T&Cs apply)



VISIT OUR SISTER RESTAURANTS

FRANCA LeFrerot

SET MENU

GUEST NOTE
SET MENUS REQUIRE THE WHOLE TABLE
TO CHOOSE THE SAME OPTION

le FIXE \$95PP

MINIMUM 2 PERSONS
ALL DISHES SERVED TO SHARE

PROVENÇAL BREAD ROLL Copper Tree butter	BAVETTE O'Connor Black Angus Flank 3+, condiments
MARKET FISH TARTARE Caper leaves, lemon oil	LEAF SALAD Citrus dressing
ANGUS BEEF TARTARE Jerusalem artichoke, shallot cream	GRILLED FIORETTO Pistachio pistou, parmesan
CAMPANELLE Pea, cherry tomato, smoked stracciatella, almond, basil	FRENCH FRIES
BARRAMUNDI Sauce grenobloise	VANILLA CRÈME BRÛLÉE Red berry sorbet

le GRAND-FIXE \$160PP

MINIMUM 4 PERSONS
ALL DISHES SERVED TO SHARE

PROVENÇAL BREAD ROLL Copper Tree butter	BARRAMUNDI Sauce grenobloise
CAVIAR Brie-stuffed donut, chives	RIB-EYE O'conor grass-fed Angus 3+, condiments
OYSTERS Champagne mignonette	LEAF SALAD Citrus dressing
MARKET FISH TARTARE Caper leaves, lemon oil	GRILLED FIORETTO Pistachio pistou, parmesan
ANGUS BEEF TARTARE Jerusalem artichoke, shallot cream	FRENCH FRIES
MAFALDINE Smoked pork neck ragout, guanciale, lemon thyme	PROFITEROLE Caramelised chestnut, chestnut ice cream, chocolate sauce
KING PRAWNS Escargot XO sauce, steamed buns	VANILLA CRÈME BRÛLÉE Red berry sorbet

A DISCRETIONARY 10% SERVICE CHARGE IS APPLIED TO ALL TABLES OF 6+ GUESTS.
A STANDALONE 10% PRICING SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS.
OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS.