

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)9 / 12 / 14

SPANNER CRAB CAKE

Garlic aioli, fine herbs (1pc)14

PORK & DUCK TERRINE

Apricot jam, seeded mustard, baguette32

ANGUS BEEF TARTARE

Kipfler Potato, shallot cream34

MARKET FISH TARTARE

Caper leaves, lemon oil32

CHAMPIGNON &
CAMEMBERT CRÊPE

Sautéed mushrooms, potato,
camembert cheese24

ESCARGOT GARLIC BREAD

Focaccia, snails, garlic butter26

WOOD FIRED MUSSELS

White wine, garlic & kombu sauce32
+ 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, basil34

MAFALDINE

Smoked Berkshire pork neck ragout,
guanciale, lemon thyme36

SHELLFISH

OYSTERS

Champagne mignonette7ea / 40 / 78

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

MURRAY COD

Vichyssoise sauce56

SWORDFISH

Piperade, chardonnay vinegar53

SPAGHETTI

WA rock lobster, spanner crab,
zucchini trifolati125/220

WHOLE WA ROCK LOBSTER

Grenobloise émulsion210

MARKET FISH

Sauce à l'estragonMP

MEAT & POULTRY

DUCK BREAST

Plum jus44

COQ AU VIN

Red wine, pancetta, mushroom45/78

LAMB RACK

Yoghurt, pistachio, lamb jus65

STEAK

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



FLAT IRON 250g

Jack's Creek grain-fed Black Angus 3+46

SIRLOIN 250g

Jack's Creek grain-fed Black Angus 3+51

SPECIAL CUT

Limited AvailabilityMP

BONE-IN SIRLOIN 450g

O'Connor grass-fed Angus 3+95

WAGYU SIRLOIN 200g

Stone Axe full-blood Wagyu 9+150

RIB-EYE 500g

O'Connor grass-fed Angus 3+145

T-BONE 1kg

O'Connor grass-fed Angus 3+175

SIDE dishes

LEAF SALAD

Citrus dressing13

FRENCH FRIES

Lime aioli14

ONION RINGS

Ranch dressing14

GRILLED MUSHROOMS

Brown butter, parsley14

RATATOUILLE

Thyme & chicken espagnole18

GRILLED FIORETTO

Pistachio pistou, parmesan18

ALIGOT

Pomme purée, gruyère 165518

CREAMED SPINACH

Bullhorn pepper, mascarpone18

MACARONI GRATIN

Béchamel, pancetta18

SWEET POTATO

Maple, chilli16

BRAISED GREEN BEANS

White wine & anchovy butter14

CHAT POTATOES

Duck fat, chive16





DESSERTS

VANILLA CRÈME BRÛLÉE	
Red berry sorbet	20
PISTACHIO PARFAIT	
Semolina cake, kataifi pistachio	18
PROFITEROLE	
Caramelised chestnut, chestnut ice cream, chocolate sauce	21
DESSERT DU JOUR	
Chef's selection	22
TRIO OF SORBET	
Seasonal selection	18
Signature CHOCOLATE BAR	
Valrhona chocolate mousse, salted caramel, choc chip cookie	29

LUNCH *Specials* FROM \$25

LIMITED AVAILABILITY, CHECK WITH YOUR SERVER.

COBB SALAD	25
Chicken, bacon, egg, avocado, tomatoes, blue cheese	
NIÇOISE SALAD	29
Grilled tuna, anchovy, egg, green beans, olives, tomatoes, cos	
DUCK CONFIT SALAD	29
Confit duck leg, frisée, vegetables, lardons, potato	
BEEF BOURGUIGNON POT PIE	29
Beef bourguignon, aligot, gruyère	
SAUSAGE PASTA	25
Pork sausage, rigatoni, sauce provençale, parmesan	
STEAK SANDWICH	29
House baked baguette, wagyu rump, caramelised onions, french fries	
ARMORICA BURGER	29
Double wagyu beef, house special sauce, aged cheddar, french fries	

\$99 *Magnum* ROSÉ

A LIMITED INDULGENCE.

Celebrate Spring on our Terrace
with a Magnum of Dominique
Portet Fontaine Rosé.

Available Lunchtime
until 4pm only throughout spring



VISIT OUR SISTER RESTAURANTS

FRANCA LeFrérôt

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

MARKET FISH TARTARE
Caper leaves, lemon oil

ANGUS BEEF TARTARE
Kipfler Potato, shallot cream

CAMPANELLE
Pea, cherry tomato, smoked stracciatella, almond, basil

BARRAMUNDI
Sauce grenobloise

BAVETTE
O'Connor Black Angus Flank 3+, condiments

LEAF SALAD
Citrus dressing

GRILLED FIORETTO
Pistachio pistou, parmesan

FRENCH FRIES

VANILLA CRÈME BRÛLÉE
Red berry sorbet

le **GRAND-FIXE** \$160PP

MINIMUM 4 PERSONS
ALL DISHES SERVED TO SHARE

PROVENÇAL BREAD ROLL
Copper Tree butter

CAVIAR
Brie-stuffed donut, chives

OYSTERS
Champagne mignonette

MARKET FISH TARTARE
Caper leaves, lemon oil

ANGUS BEEF TARTARE
Kipfler Potato, shallot cream

MAFALDINE
Smoked pork neck ragout, guanciale, lemon thyme

KING PRAWNS
Escargot XO sauce, steamed buns

BARRAMUNDI
Sauce grenobloise

RIB-EYE
O'conor grass-fed Angus 3+, condiments

LEAF SALAD
Citrus dressing

GRILLED FIORETTO
Pistachio pistou, parmesan

FRENCH FRIES

PROFITEROLE
Caramelised chestnut, chestnut ice cream, chocolate sauce

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.