



EXECUTIVE CHEF
JOSE SAULOG

LUNCH
FRI - SUN FROM 12PM

HAPPY HOUR
DAILY FROM 4PM

DINNER
MON - SUN FROM 5PM

SIGNATURE
CAVIAR

BLACK PEARL CAVIAR 30g / 50g
Brie stuffed donuts, chives 195/320

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, baguette 32

ANGUS BEEF TARTARE
Kipfler Potato, shallot cream 34

KINGFISH CRU
Smoked sunflower seed cream,
grapes, finger lime 32

CHAMPIGNON &
CAMEMBERT CRÊPE
Sautéed mushrooms, potato,
camembert cheese 24

ESCARGOT GARLIC BREAD
Brioche, snails, garlic butter 26

WOOD FIRED MUSSELS
White wine, garlic & kombu sauce
+ petite french fries 32
6

KING PRAWNS
Escargot XO sauce, steamed buns 48

RIGATONI
Slow-roasted lamb shoulder ragout,
rosemary crumb 39

CAMPANELLE
Pea, cherry tomato, smoked stracciatella,
almond, basil 34

SPAGHETTI VONGOLE
Port Lincoln vongole, garlic, chilli, lemon 38

SHELLFISH

OYSTERS
Champagne mignonette 7ea / 40 / 78

SEAFOOD TOWER HALF / FULL
Oysters, prawn cocktail, mussels,
kingfish cru, WA rock lobster 145 / 285
PRE-ORDER ONLY*

FROM OUR
JOSPER GRILL

SEAFOOD

BARRAMUNDI
Sauce grenobloise 44

MURRAY COD
Vichyssoise sauce 56

SWORDFISH
Piperade, chardonnay vinegar 53

SPAGHETTI
WA rock lobster, spanner crab,
zucchini trifolati 220

WHOLE WA ROCK LOBSTER
Grenobloise émulsion 210

MARKET FISH MP

MEAT & POULTRY

DUCK BREAST
Plum jus 44

COQ AU VIN
Red wine, pancetta, mushroom 45 / 78

LAMB RACK
Yoghurt, pistachio, lamb jus 65

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 Availability MP

BONE-IN SIRLOIN 450g
Jack's Creek grain-fed Black Angus 3+ 95

WAGYU SIRLOIN 200g
2GR full blood wagyu 9+ 150

RIB-EYE 500g
Jack's Creek grain-fed Black Angus 3+ 145

T-BONE 1kg
Jack's Creek grain-fed Black Angus 3+ 175

SIDE dishes

LEAF SALAD
Citrus dressing 13

FRENCH FRIES
Lime aioli 14

ONION RINGS
Ranch dressing 14

GRILLED MUSHROOMS
Brown butter, parsley 14

RATATOUILLE
Thyme & chicken espagnole 18

GRILLED FIORETTO
Pistachio pistou, parmesan 18

ALIGOT
Pomme purée, gruyère 1655 18

CREAMED SPINACH
Bullhorn pepper, mascarpone 18

MACARONI GRATIN
Béchamel, pancetta 18

SWEET POTATO
Maple, chilli 16

GREEN BEANS
Garlic butter, almond flakes 14

CHAT POTATOES
Duck fat, chive 16

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.





DESSERTS

VANILLA CRÈME BRÛLÉE Red berry sorbet	20
BOMBE ALASKA Pistachio praline, raspberry and lemon ice cream	18
CHEESECAKE Raspberry, almond crumb, vanilla ice cream	21
DESSERT DU JOUR Chef's selection	22
TRIO OF SORBET Seasonal selection	18
<i>Signature</i> 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
Wagyu beef, house special sauce, aged cheddar, french fries	

\$99 *Magnum*
ROSÉ

— A LIMITED INDULGENCE. —

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

Available Lunchtime
until 4pm only throughout summer



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	BAVETTE Jack's Creek grain-fed Black Angus 3+
KINGFISH CRU Smoked sunflower seed cream, grapes, finger lime	LEAF SALAD Citrus dressing
ANGUS BEEF TARTARE Kipfler Potato, 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 Jack's Creek grain-fed Black Angus 3+, condiments
OYSTERS Champagne mignonette	LEAF SALAD Citrus dressing
KINGFISH CRU Smoked sunflower seed cream, grapes, finger lime	GRILLED FIORETTO Pistachio pistou, parmesan
ANGUS BEEF TARTARE Kipfler Potato, shallot cream	FRENCH FRIES
RIGATONI Slow-roasted lamb shoulder ragout, rosemary crumb	CHEESECAKE Raspberry, almond crumb, vanilla ice cream
KING PRAWNS Escargot XO sauce, steamed buns	VANILLA CRÈME BRÛLÉE Red berry sorbet

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