

NO. 490
Armorica
 - GRANDE BRASSERIE -
 RUE DE CROWN

EXECUTIVE CHEF
JOSE SAULOG

LUNCH
 THU - SUN FROM 12PM

HAPPY HOUR
 DAILY FROM 4PM

DINNER
 MON - SUN FROM 5PM

**SIGNATURE
 CAVIAR**

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

SHELLFISH

OYSTERS
 Champagne mignonette 7ea / 40 / 78

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

To **START**

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

FROM OUR
JOSPER GRILL

SEAFOOD

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 &
 CEMBERT 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

BARRAMUNDI
 Sauce grenobloise 44

MURRAY COD
 Vichyssoise sauce 56

SWORDFISH
 Piperade, chardonnay vinegar 53

SPAGHETTI
 Manjimup WA marron, spanner crab,
 zucchini trifolati 130

WHOLE WA MARRON
 Grenobloise émulsion 120

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 500g
 Tallawanta Black Angus 4-5+ 100

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





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	

\$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 Le Frérot

LA FORMULE 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	BONE-IN SIRLOIN Tallawanta Black Angus 4-5+
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

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.