

NO. 490  
**Armorica**  
 -GRANDE BRASSERIE-  
 RUE DE CROWN

EXECUTIVE CHEF  
**JOSE SAULOG**

**LUNCH**  
 TUE - 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 & 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

**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.