

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

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

1824 ANGUS BEEF TARTARE
Jerusalem artichoke, shallot cream 35

KINGFISH CRU
Smoked sunflower seed cream, grapes, finger lime 34

CHAMPIGNON & CAMEMBERT CRÊPE
Sautéed mushrooms, potato, camembert cheese 26

ESCARGOT GARLIC BREAD
Brioche, snails, garlic butter 28

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 40

CAMPANELLE
Pea, cherry tomato, smoked stracciatella, almond, basil 36

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

FROM OUR
JOSPER GRILL

SEAFOOD

BARRAMUNDI
Sauce grenobloise 46

MURRAY COD
Vichyssoise sauce 56

SWORDFISH
Piperade, chardonnay vinegar 53

SPAGHETTI
Manjimup WA marron, spanner crab, zucchini trifolati 130

BLUEFIN TUNA STEAK 400g
Black peppercorn jus 75-Loin | 90-Belly

MARKET FISH MP

MEAT & POULTRY

DUCK BREAST
Plum jus 46

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

LAMB RACK
Yoghurt, pistachio, lamb jus 65

ALMOND-FED PORK TOMAHAWK
Vadouvan Jus 60-500g | 110-1kg

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+ 49

SIRLOIN 250g
Jack's Creek grain-fed Black Angus 3+ 54

BONE-IN SIRLOIN 500g
Tallawanta Black Angus 4-5+ 110

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+ 195

SIDE dishes

LEAF SALAD
Citrus dressing 14

FRENCH FRIES
Lime aioli 15

ONION RINGS
Ranch dressing 14

GRILLED MUSHROOMS
Brown butter, parsley 15

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 15

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. ALL SEAFOOD ON THE MENU IS PROUDLY SOURCED FROM AUSTRALIAN WATERS. EXCEPT FOR CAVIAR, WHICH IS IMPORTED.





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	
WAGYU ET CHAMPIGNON BURGER	30
Wagyu beef, sautéed mushrooms, gruyère, black pepper brioche, petite frites	

**\$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 \$99PP

MINIMUM 2 PERSONS
ALL DISHES SERVED TO SHARE

PROVENÇAL BREAD ROLL Copper Tree butter	BAVETTE Jack's Creek grain-fed Black Angus 3+
MARKET FISH CRU Smoked sunflower seed cream, grapes, finger lime	LEAF SALAD Citrus dressing
1824 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
TRUFFLE Brie-stuffed donut	BONE-IN SIRLOIN Tallawanta Black Angus 4-5+
OYSTERS Champagne mignonette	LEAF SALAD Citrus dressing
MARKET FISH CRU Smoked sunflower seed cream, grapes, finger lime	GRILLED FIORETTO Pistachio pistou, parmesan
1824 ANGUS BEEF TARTARE Jerusalem artichoke, 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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