



PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS OR ALLERGIES.
WHILE WE TAKE EVERY CARE, OUR KITCHEN HANDLES COMMON ALLERGENS.

DESSERTS

VANILLA CRÈME BRÛLÉE	V • GFO • NFO	
Red berry sorbet		20
BOMBE ALASKA	V • NF	
Pistachio praline, raspberry and lemon ice cream		18
CHEESECAKE	V	
Raspberry, almond crumb, vanilla ice cream		21
DESSERT DU JOUR		
Chef's selection		22
TRIO OF SORBET	VG • GF • DF • NF	
Seasonal selection		18
Signature CHOCOLATE BAR	V	
Valrhona chocolate mousse, salted caramel, choc chip cookie		29

LUNCH Specials FROM \$25

LIMITED AVAILABILITY, CHECK WITH YOUR SERVER.

COBB SALAD	GF • DFO • NF	25
Chicken, bacon, egg, avocado, tomatoes, blue cheese		
NIÇOISE SALAD	GF • DF • NF	29
Grilled tuna, anchovy, egg, green beans, olives, tomatoes, cos		
DUCK CONFIT SALAD	GF • DF • NF	29
Confit duck leg, frisée, vegetables, lardons, potato		
BEEF BOURGUIGNON POT PIE	NF	29
Beef bourguignon, aligot, gruyère		
SAUSAGE PASTA	GFO • DFO • NF	25
Pork sausage, rigatoni, sauce provençale, parmesan		
STEAK SANDWICH	DFO • NF	29
House baked baguette, wagyu rump, caramelised onions, french fries		
WAGYU ET CHAMPIGNON BURGER	NF	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 Le Frérôt

V -VEGETARIAN • VG -VEGAN • GF -GLUTEN FREE • DF -DAIRY FREE • NF -NUT-FREE • GFO -GLUTEN FREE OPTION
DFO -DAIRY FREE OPTION • NFO -NUT-FREE OPTION • VGO -VEGAN OPTION

LA FORMULE

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

V • GFO • NF

Copper Tree butter

MARKET FISH CRU

GFO • DFO • NF
Smoked sunflower seed cream, grapes, finger lime

1824 ANGUS BEEF

TARTARE GF • NF

Jerusalem artichoke, shallot cream

CAMPANELLE

V • GFO • DFO • NFO
Pea, cherry tomato, smoked stracciatella, almond, basil

BARRAMUNDI

GFO • DFO • NF

Sauce grenobloise

BAVETTE

GF • DFO • NF

Jack's Creek grain-fed Black Angus 3+

LEAF SALAD

VG • GF • DF • NF
Citrus dressing

GRILLED FIORETTO

V • GF • DFO • NFO • VGO

Pistachio pistou, parmesan

FRENCH FRIES

V • GF • DFO • NF

VANILLA CRÈME BRÛLÉE

V • GFO • NFO

Red berry sorbet

le GRAND-FIXE \$160PP

MINIMUM 4 PERSONS
ALL DISHES SERVED TO SHARE

PROVENÇAL BREAD ROLL

V • GFO • NF

Copper Tree butter

TRUFFLE

V

Brie-stuffed donut

OYSTERS

GF • DF • NF

Champagne mignonette

MARKET FISH CRU

GFO • DFO • NF
Smoked sunflower seed cream, grapes, finger lime

1824 ANGUS BEEF

TARTARE GF • NF

Jerusalem artichoke, shallot cream

RIGATONI

GFO • DFO • NF

Slow-roasted lamb shoulder ragout, rosemary crumb

KING PRAWNS

GFO • DFO • NF

Escargot XO sauce, steamed buns

BARRAMUNDI

GFO • DFO • NF

Sauce grenobloise

BONE-IN SIRLOIN

GF • DFO • NF

Tallawanta Black Angus 4-5+

LEAF SALAD

VG • GF • DF • NF

Citrus dressing

GRILLED FIORETTO

V • GF • DFO • NFO • VGO

Pistachio pistou, parmesan

FRENCH FRIES

V • GF • DFO • NF

VANILLA CRÈME BRÛLÉE

V • GFO • NFO

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