

SIGNATURE

CAVIAR

BLACK PEARL CAVIAR 30g / 50g

Brie stuffed donuts195/320

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, baguette32

1824 ANGUS BEEF TARTARE

Jerusalem artichoke, shallot cream35

MARKET FISH CRU

Smoked sunflower seed cream,
grapes, finger lime34

CHAMPIGNON &
CAMEMBERT CRÊPE

Sautéed mushrooms, potato,
camembert cheese26

ESCARGOT GARLIC BREAD

Brioche, snails, garlic butter28

WOOD FIRED MUSSELS

White wine, garlic & kombu sauce32
+ petite french fries6

KING PRAWNS

Café de Paris, milk buns48

RIGATONI

Slow-roasted lamb shoulder ragout,
rosemary crumb40

CAMPANELLE

Pea, cherry tomato, smoked stracciatella,
almond, basil36

SPAGHETTI VONGOLE

Port Lincoln vongole, garlic, chilli, lemon38

SHELLFISH

OYSTERS

Champagne mignonette7ea / 40 / 78

SEAFOOD TOWER HALF / FULL

Oysters, prawn cocktail, mussels,
kingfish cru, WA marron145/285
PRE-ORDER ONLY*

FROM OUR

JOSPER GRILL

SEAFOOD

BARRAMUNDI

Sauce grenobloise46

MURRAY COD

Vichyssoise sauce56

NZ JOHN DORY

Asparagus, hazelnut brown butter65

SPAGHETTI

Manjimup WA marron, spanner crab,
zucchini trifolati130

BLUEFIN TUNA STEAK 400g

Black peppercorn jus75-Loin | 90-Belly

MARKET FISHMP

MEAT & POULTRY

DUCK BREAST

Plum jus46

SPATCHCOCK AU VIN

Red wine, pancetta, mushroom50

LAMB RACK

Yoghurt, pistachio, lamb jus65

ALMOND-FED PORK TOMAHAWK

Vadouvan Jus60-500g | 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

Riverine Premium grain-fed 2+145

T-BONE 1kg

Jack's Creek grain-fed Black Angus 3+195

SIDE dishes

LEAF SALAD

Citrus dressing14

FRENCH FRIES

Lime aioli15

ONION RINGS

Ranch dressing14

GRILLED MUSHROOMS

Brown butter, parsley15

RATATOUILLE

Thyme & chicken espagnole18

GRILLED FIORETTO

Pistachio pistou, parmesan18

ALIGOT

Pomme purée, gruyère 165518

CREAMED SPINACH

Bullhorn pepper, mascarpone18

MACARONI GRATIN

Béchamel, pancetta18

SWEET POTATO

Maple, chilli16

GREEN BEANS

Garlic butter, almond flakes15

CHAT POTATOES

Duck fat, chive16





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