



SIGNATURE
CAVIAR

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

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

PROVENÇAL BREAD ROLL V • GFO • NF
Copper Tree butter (2pc / 3pc / 4pc) 9 / 12 / 14

SPANNER CRAB CAKE NF
Garlic aioli, fine herbs (1pc) 14

PORK & DUCK TERRINE
Apricot jam, seeded mustard, baguette 32

1824 ANGUS BEEF TARTARE GF • NF
Jerusalem artichoke, shallot cream 35

MARKET FISH CRU GFO • DFO • NF
Smoked sunflower seed cream,
grapes, finger lime 34

CHAMPIGNON & CAMEMBERT CRÊPE V • NF
Sautéed mushrooms, potato,
camembert cheese 26

ESCARGOT GARLIC BREAD NF
Brioche, snails, garlic butter 28

WOOD FIRED MUSSELS GF • NF
White wine, garlic & kombu sauce 32
+ petite french fries 6

KING PRAWNS GFO • NF
Café de Paris, milk buns 48

RIGATONI GFO • DFO • NF
Slow-roasted lamb shoulder ragout,
rosemary crumb 40

CAMPANELLE V • GFO • DFO • NFO
Pea, cherry tomato, smoked stracciatella,
almond, basil 36

SPAGHETTI VONGOLE GFO • DFO • NF
Port Lincoln vongole, garlic, chilli, lemon 38

LEAF SALAD VG • GF • DF • NF
Citrus dressing 14

FRENCH FRIES V • GF • DFO • NF
Lime aioli 15

ONION RINGS V • NF
Ranch dressing 14

GRILLED MUSHROOMS V • GF • DF • NF
Brown butter, parsley 15

RATATOUILLE GF • DF • NF
Thyme & chicken espagnole 18

GRILLED FIORETTO V • GF • DFO • NFO • VGO
Pistachio pistou, parmesan 18

ALIGOT V • GF • NF
Pomme purée, gruyère 1655 18

CREAMED SPINACH V • GF • NF
Bullhorn pepper, mascarpone 18

MACARONI GRATIN NF
Béchamel, pancetta 18

SWEET POTATO V • GF • DFO • NF • VGO
Maple, chilli 16

GREEN BEANS V • GF • DFO • NFO • VGO
Garlic butter, almond flakes 15

CHAT POTATOES GF • DF • NF
Duck fat, chive 16

EXECUTIVE CHEF

JOSE SAULOG

LUNCH
TUE - SUN FROM 12PM

HAPPY HOUR
DAILY FROM 4PM

DINNER
MON - SUN FROM 5PM

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

SHELLFISH

OYSTERS GF • DF • NF
Champagne mignonette 7ea / 40 / 78

SEAFOOD TOWER GF • DF • NF
Oysters, prawn cocktail, mussels, kingfish cru, WA marron 145/285
PRE-ORDER ONLY*

FROM OUR
JOSPER GRILL

SEAFOOD

BARRAMUNDI GFO • DFO • NF
Sauce grenobloise 46

MURRAY COD GFO • NF
Vichyssoise sauce 56

NZ JOHN DORY NFO • DFO • GF
Asparagus, hazelnut brown butter 65

SPAGHETTI GFO • DFO • NF
Manjimup WA marron, spanner crab,
zucchini trifolati 130

BLUEFIN TUNA STEAK 400g GFO • DFO • NF
Black peppercorn jus 75-Loin | 90-Belly

MARKET FISH GF • NF MP

MEAT & POULTRY

DUCK BREAST GF • DFO • NF
Plum jus 46

SPATCHCOCK AU VIN NF
Red wine, pancetta, mushroom 50

LAMB RACK
Yoghurt, pistachio, lamb jus 65

ALMOND-FED PORK TOMAHAWK GF • DFO • NFO
Vadouvan Jus 60-500g | 110-1kg

STEAK

HAND SELECTED CUTS FROM OUR TEAM OF BUTCHERS.
SERVED WITH A CHOICE OF: CAFÉ DE PARIS BUTTER (NF),
BÉARNAISE (GF, NF), MUSHROOM SAUCE (NF) OR MUSTARD



FLAT IRON 250g GF • DFO • NF
Jack's Creek grain-fed Black Angus 3+ 49

SIRLOIN 250g GF • DFO • NF
Jack's Creek grain-fed Black Angus 3+ 54

BONE-IN SIRLOIN 500g GF • DFO • NF
Tallawanta Black Angus 4-5+ 110

WAGYU SIRLOIN 200g GF • DFO • NF
2GR full blood wagyu 9+ 150

RIB-EYE 500g GF • DFO • NF
Riverine Premium grain-fed 2+ 145

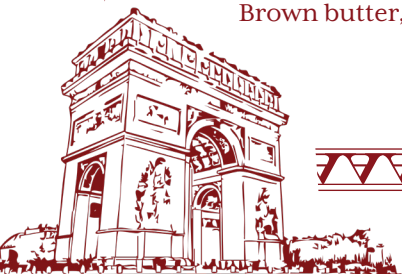
T-BONE 1kg GF • DFO • NF
Jack's Creek grain-fed Black Angus 3+ 195

ALL OUR MEATS ARE HALAL CERTIFIED; HOWEVER, OUR KITCHEN IS NOT HALAL CERTIFIED.
PLEASE SPEAK TO YOUR WAITER ABOUT SUITABLE OPTIONS, AND WE'LL DO OUR BEST TO ACCOMMODATE.

SIDE *dishes*

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

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.





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 • NF

Café de Paris, milk 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

FRENCH FRIES

V • GF • DFO • NF

CHEESECAKE

V
Raspberry, almond crumb,
vanilla ice cream

VANILLA CRÈME BRÛLÉE

V • GFO • NFO

Red berry sorbet

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