

SIGNATURE

CAVIAR

BLACK PEARL CAVIAR (I) 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

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

MARKET FISH CRU (A)

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 (A)

White wine, garlic & kombu sauce 32  
+ petite french fries 6

KING PRAWNS (A)

Café de Paris, milk buns 48

RIGATONI

Slow-roasted lamb shoulder ragout,  
rosemary crumb 40

CAMPANELLE

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

SPAGHETTI VONGOLE (A)

Port Lincoln vongole, garlic, chilli, lemon 38

OYSTERS (A)

Champagne mignonette 7ea / 40 / 78

SEAFOOD TOWER (A) HALF / FULL

Oysters, prawn cocktail, mussels,  
kingfish cru, WA marron 145 / 285  
PRE-ORDER ONLY\*

FROM OUR

JOSPER GRILL

SEAFOOD

BARRAMUNDI (A)

Sauce grenobloise 46

MURRAY COD (A)

Vichyssoise sauce 56

JOHN DORY (I)

Asparagus, hazelnut brown butter 65

SPAGHETTI

Manjimup WA marron, spanner crab,  
zucchini trifolati 130

BLUEFIN TUNA STEAK (A) 400g

Black peppercorn jus 75-Loin | 90-Belly

MARKET FISH (A) MP

MEAT & POULTRY

DUCK BREAST

Plum jus 46

SPATCHCOCK AU VIN

Red wine, pancetta, mushroom 50

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

Riverine Premium grain-fed 2+ 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





## DESSERTS

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| VANILLA CRÈME BRÛLÉE<br>Red berry sorbet                                                  | 20 |
| BOMBE ALASKA<br>Pistachio praline, raspberry<br>and lemon ice cream                       | 18 |
| CHEESECAKE<br>Raspberry, almond crumb, vanilla ice cream                                  | 21 |
| DESSERT DU JOUR<br>Chef's selection                                                       | 22 |
| TRIO OF SORBET<br>Seasonal selection                                                      | 18 |
| Signature CHOCOLATE BAR<br>Valrhona chocolate mousse,<br>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 (A)                                                              | 29 |
| Grilled tuna, anchovy, egg, green beans, olives,<br>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<br>onions, french fries          |    |
| WAGYU ET CHAMPIGNON<br>BURGER                                                  | 30 |
| Wagyu beef, sautéed mushrooms, gruyère,<br>black pepper brioche, petite frites |    |

\$6<sup>til</sup> -  
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

leFIXE \$99PP

MINIMUM 2 PERSONS  
ALL DISHES SERVED TO SHARE

|                                                                            |                                                  |
|----------------------------------------------------------------------------|--------------------------------------------------|
| PROVENÇAL BREAD ROLL<br>Copper Tree butter                                 | BAVETTE<br>Jack's Creek grain-fed Black Angus 3+ |
| MARKET FISH CRU (A)<br>Smoked sunflower seed cream, grapes,<br>finger lime | LEAF SALAD<br>Citrus dressing                    |
| 1824 ANGUS BEEF TARTARE<br>Jerusalem artichoke, shallot cream              | GRILLED FIORETTO<br>Pistachio pistou, parmesan   |
| CAMPANELLE<br>Pea, cherry tomato, smoked<br>stracciatella, almond, basil   | FRENCH FRIES                                     |
| BARRAMUNDI (A)<br>Sauce grenobloise                                        | VANILLA CRÈME BRÛLÉE<br>Red berry sorbet         |

leGRAND-FIXE \$160PP

MINIMUM 4 PERSONS  
ALL DISHES SERVED TO SHARE

|                                                                            |                                                             |
|----------------------------------------------------------------------------|-------------------------------------------------------------|
| PROVENÇAL BREAD ROLL<br>Copper Tree butter                                 | BARRAMUNDI (A)<br>Sauce grenobloise                         |
| CAVIAR (I)<br>Brie-stuffed donut                                           | BONE-IN SIRLOIN<br>Tallawanta Black Angus 4-5+              |
| OYSTERS (A)<br>Champagne mignonette                                        | LEAF SALAD<br>Citrus dressing                               |
| MARKET FISH CRU (A)<br>Smoked sunflower seed cream, grapes,<br>finger lime | GRILLED FIORETTO<br>Pistachio pistou, parmesan              |
| 1824 ANGUS BEEF TARTARE<br>Jerusalem artichoke, shallot cream              | FRENCH FRIES                                                |
| RIGATONI<br>Slow-roasted lamb shoulder ragout,<br>rosemary crumb           | CHEESECAKE<br>Raspberry, almond crumb,<br>vanilla ice cream |
| KING PRAWNS (A)<br>Café de Paris, milk buns                                | VANILLA CRÈME BRÛLÉE<br>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.  
(A) STANDS FOR AUSTRALIAN WATERS, (I) STANDS FOR INTERNATIONAL WATERS.