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 (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

SHELLFISH

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
Orange beurre noisette 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 mayonnaise 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.
(A) STANDS FOR AUSTRALIAN WATERS, (I) STANDS FOR INTERNATIONAL WATERS.

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RUE DE CROWN

LET'S GET **JAZZY** LIVE MUSIC
EVERY FRIDAY NIGHT
9PM — 11PM



DESSERTS

VANILLA CRÈME BRÛLÉE 20
Red berry sorbet

BOMBE ALASKA 18
Pistachio praline, raspberry and lemon ice cream

CHEESECAKE 21
Raspberry, almond crumb, vanilla ice cream

DESSERT DU JOUR 22
Chef's selection

TRIO OF SORBET 18
Seasonal selection

Signature CHOCOLATE BAR 29
Valrhona chocolate mousse, salted caramel, choc chip cookie

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, 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 Le Frérot

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
Copper Tree butter

MARKET FISH CRU (A)
Smoked sunflower seed cream, grapes, finger lime

1824 ANGUS BEEF TARTARE
Jerusalem artichoke, shallot cream

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

BARRAMUNDI (A)
Sauce grenobloise

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

LEAF SALAD
Citrus dressing

GRILLED FIORETTO
Pistachio pistou, parmesan

FRENCH FRIES

VANILLA CRÈME BRÛLÉE
Red berry sorbet

le GRAND-FIXE $160PP

MINIMUM 4 PERSONS
ALL DISHES SERVED TO SHARE

PROVENÇAL BREAD ROLL
Copper Tree butter

CAVIAR (I)
Brie-stuffed donut

OYSTERS (A)
Champagne mignonette

MARKET FISH CRU (A)
Smoked sunflower seed cream, grapes, finger lime

1824 ANGUS BEEF TARTARE
Jerusalem artichoke, shallot cream

RIGATONI
Slow-roasted lamb shoulder ragout, rosemary crumb

KING PRAWNS (A)
Café de Paris, milk buns

BARRAMUNDI (A)
Sauce grenobloise

BONE-IN SIRLOIN
Tallawanta Black Angus 4-5+

LEAF SALAD
Citrus dressing

GRILLED FIORETTO
Pistachio pistou, parmesan

FRENCH FRIES

CHEESECAKE
Raspberry, almond crumb, vanilla ice cream

VANILLA CRÈME BRÛLÉE
Red berry sorbet

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