EXECUTIVE CHEF
Jose Saulog

Le Fréret

LUNCH
11:30pm – 4pm

WINE & COCKTAILS

NV Chandon 'Blanc de blancs'	18
NV Veuve Clicquot Brut, Reims	32
2025 Dominique Portet 'Fontaine' Yarra Valley	15
2023 Domaine Oudin 'Chablis'	29

Spritz Matinal 20
Aperol, St Germain, Soda, Sparkling, Citrus

***Signature* Bloody Mary** 20
Vodka, Wood Roasted Tomato, Spices, Lemon, Celery

BAGUETTES — 18
Served with Potato Crisps

Fromages
Brillat-Savarin, Tomato, Rocket

Jambon-Beurre
Double Smoked Ham, Lescure Butter, Emmental, Baguette

Waldorf
Poached Chicken, Apple, Grapes, Celery, Walnuts

French Dip (+$4)
Roasted Wagyu Picanha, Swiss Cheese, Caramelised Onions, Hot Mustard, Beef Jus

SALADES

Niçoise 22
Tuna Sashimi, Fried Anchovy, Green Beans, Avocado, Egg, Potatoes, Olives

Périgourdine (+$4) 22
Smoked Duck Breast, Radicchios, Walnuts, Pickled Beetroot, Blackberries

Caesar Salad 19
Cos Lettuce, Bacon, Avocado, Croutons, Parmesan, Classic Caesar Dressing
(Add Roasted Chicken Thigh +8, Add Steak +12)

Half Baguette and Salad Combo 24

COMMENCER

Sydney Rock Oysters, Mignonette 7ea

PLAT PRINCIPAUX

Steak Frites 36
Black Angus Bavette MB3+

LF Burger 20
Potato Bun, Wagyu Beef, Cheese, Onion, Special Sauce
(Add Fries +$6)

LF Burger au Poivre 23
Potato Bun, Wagyu Beef, Brillat-Savarin,
Onion Peppercorn Sauce
(Add Fries +$6)

Chicken Pot Pie 26
Braised Chicken, Tarragon, Puff Pastry

Le Club 29
Toast Points, Grilled Chicken, Bacon, Lettuce, Tomato, Onion, Provençal Aioli, Fries

Swordfish 32
Sauce Grenobloise - Brown Butter, Capers, Lemon

SIDES/ADD - ONS

Hollandaise	3
Sauteed Garlic Butter Mushrooms	6
Sauteed Spinach	
Roasted Tomatoes	
Leaf Salad	8
Fruit Bowl	10
Fries / Hash Brown Fries	12

DESSERTS — 18

Mousse Au Chocolat
Chocolate Mousse

Crème Caramel
Armagnac Caramel

CAFÉ • BAR • BISTRO