

EXECUTIVE CHEF  
Jose Saulog

# Le Frérot

DINNER  
6pm – 'til late

## BOISSONS

Le Frérot Martini / Dirty Martini	22
Dominique Portet Fontaine Rosé	16
Chandon Blanc de Blancs	18
Veuve Clicquot 'NV'	32

## HORS D'OEUVRE

Sydney Rock Oysters, Mignonette	7ea
Croquette Du Jour (1 piece)	10
Prawn Cocktail (1 piece) King Prawn, Cocktail Sauce, Witlof	10
Beef Tartare (1 piece) Classic Condiments, Crispy Potato Skin	10

## ENTRÉES

House Baguette, Butter	4pp
Charcuterie/Fromage Seasonal Selection	MP
French Onion Soup Crostini, Gruyère	14
Fromage Soufflé Twiced Baked, Sautéed Mushrooms	20
Moules Marinière White Wine, Garlic, Kombu & Wasabi Butter (Add Bread \$4)	24

## DESSERTS 18

Mousse Au Chocolat  
Chocolate Mousse

Crème Caramel  
Armagnac Caramel

Tarte du Jour  
Ask Our Waiters



## PLATS PRINCIPAUX

"AVEC FRITES" 38

All Dishes Served with Unlimited House Frites

### Poisson En Papillote

Market Fish Fillet, White Wine, Provençal Butter

### Poulet

Marinated and Roasted Half Chicken

### Canard

Aged Wollemi Duck Breast

### Porc

Aged Berkshire Pork Cutlet

### Agneau

Lamb Rump, Kinross Station Mb5+

### Steak

Black Angus Bavette, Jack's Creek Mb3+

Choice Of Sauces: Bearnaise, Poivre,  
Café De Paris Butter, Pipperrade, Sauce Verte

Homard

MP

## ACCOMPAGNEMENTS

11

### French Fries

Provençal Seasoning

### Haricots Verts Amandine

Green Beans, Almonds, Lemon Butter

### Frisée Salad

Citrus Dressing

### Cos Lettuce

Green Goddess

### Sautéed Mushrooms

Garlic Butter

CAFÉ BY DAY

Le Frérot

BISTRO BY NIGHT