

BOISSONS

Le Fr�rot Martini / Dirty Martini	22
Dominique Portet Fontaine Ros�	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)	10
King Prawn, Cocktail Sauce, Witlof	
Beef Tartare (1 piece)	10
Classic Condiments, Crispy Potato Skin	

ENTR ES

House Baguette, Butter	4pp
Charcuterie/Fromage	MP
Seasonal Selection	
French Onion Soup	14
Crostini, Gruy�re	
Fromage Souffl�	20
Twiced Baked, Saut�ed Mushrooms	
Moules Marini�re	24
White Wine, Garlic, Kombu & Wasabi Butter	
(Add Bread \$4)	

DESSERTS 18

Mousse Au Chocolat	Cr�me Caramel	Tarte du Jour
Chocolate Mousse	Armagnac Caramel	Ask Our Waiters

PLATS PRINCIPAUX

“AVEC FRITES” 38

All Dishes Served with Unlimited House Frites

Poisson En Papillote
Market Fish Fillet, White Wine, Proven�al 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+

Australian Rock Lobster	MP
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Choice Of Sauces: Bearnaise, Poivre,
Caf  De Paris Butter, Pipperade, Sauce Verte

ACCOMPAGNEMENTS 11

French Fries
Proven�al Seasoning
Haricots Verts Amandine
Green Beans, Almonds, Lemon Butter
Fris�e Salad
Citrus Dressing
Cos Lettuce
Green Goddess
Sauteed Mushrooms
Garlic Butter

