

EXECUTIVE CHEF
Jose Saulog

Le Frérot

LUNCH
11:30am – 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

Caesar Salad	19
Cos Lettuce, Bacon, Avocado, Croutons, Parmesan, Classic Caesar Dressing (Add Roasted Chicken Thigh +8, Add Steak +12)	
Niçoise	22
Tuna Sashimi, Fried Anchovy, Green Beans, Avocado, Egg, Potatoes, Olives	
Périgourdine	26
Smoked Duck Breast, Radicchios, Walnuts, Pickled Beetroot, Blackberries	

Half Baguette and Salad Combo 24



COMMENCER

Sydney Rock Oysters, Mignonette 7ea

PLATS 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	Crème Caramel
Chocolate Mousse	Armagnac Caramel