

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
<b>Spritz Matinal</b>	20
Aperol, St Germain, Soda, Sparkling, Citrus	
<b>Signature Bloody Mary</b>	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, Boiled Egg, 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

<b>Steak Frites</b>	36
Black Angus Bavette MB3+	
<b>LF Burger</b>	20
Potato Bun, Wagyu Beef, Cheese, Onion, Special Sauce (Add Fries +\$6)	
<b>LF Burger au Poivre</b>	23
Potato Bun, Wagyu Beef, Brillat-Savarin, Onion Peppercorn Sauce (Add Fries +\$6)	
<b>Chicken Pot Pie</b>	26
Braised Chicken, Tarragon, Puff Pastry	
<b>Le Club</b>	29
Toast Points, Grilled Chicken, Bacon, Lettuce, Tomato, Onion, Provençal Aioli, Fries	
<b>Swordfish</b>	32
Sauce Grenobloise - Brown Butter, Capers, Lemon	



## SIDES/ADD - ONS

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

## DESSERTS

18

**Mousse Au Chocolat**  
Chocolate Mousse

**Crème Caramel**  
Armagnac Caramel