

## DINNER

5.30pm - 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 <i>Seasonal Selection</i>	MP
French Onion Soup Crostitini, Gruyère	14
Fromage Soufflé Twiced Baked, Sauteed 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
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### 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+

Australian Rock Lobster Half 49 | Full 95

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

### ACCOMPAGNEMENTS 11

French Fries  
Provençal Seasoning

Haricots Verts Amandine  
Green Beans, Almonds, Lemon Butter

Frisée Salad  
Citrus Dressing

Cos Lettuce  
Green Goddess

Sauteed Mushrooms  
Garlic Butter



CAFÉ BY DAY

Le Frérot

BISTRO BY NIGHT

# Le Frérot



CAFÉ • BAR • BISTRO