

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

20

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

25

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
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PLATS PRINCIPAUX

Steak Frites	38
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	28
Braised Chicken, Tarragon, Puff Pastry	
Le Club	30
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
Chocolate Mousse

Crème Caramel
Armagnac Caramel