

EXECUTIVE CHEF
Jose Saulog

Le Frérot

DINNER
6pm – 'til late

BOISSONS

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|-----------------------------------|----|
| Le Frérot Martini / Dirty Martini | 22 |
| Dominique Portet Fontaine Rosé | 16 |
| Chandon Blanc de Blancs | 18 |
| Veuve Clicquot 'NV' | 32 |

HORS D'OEUVRE

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|--|-----|
| Sydney Rock Oysters, Mignonette | 7ea |
| Croquette Du Jour (1 piece) | 10 |
| Tuna Tartare (1 piece) Classic Condiments, Witlof | 10 |
| Beef Tartare (1 piece) Classic Condiments, Lavosh | 10 |

ENTRÉES

| | |
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| House Baguette, Butter | 4pp |
| Charcuterie/Fromage Seasonal Selection | MP |
| French Onion Soup Crostini, Gruyère | 15 |
| Fromage Soufflé Twiced Baked, Sautéed Mushrooms | 22 |
| Moules Marinière White Wine, Garlic, Kombu & Wasabi Butter (Add Bread \$4) | 28 |

DESSERTS 18

Mousse Au Chocolat
Chocolate Mousse

Crème Caramel
Armagnac Caramel

Tarte du Jour
Ask Our Waiters



PLATS PRINCIPAUX

"AVEC FRITES" 42

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+

Whole W.A. Marron

95

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

ACCOMPAGNEMENTS

12

French Fries

Provençal Seasoning

Haricots Verts Amandine

Green Beans, Almonds, Lemon Butter

Frisée Salad

Citrus Dressing

Cos Lettuce

Green Goddess

Sautéed Mushrooms

Garlic Butter

CAFÉ BY DAY

Le Frérot

BISTRO BY NIGHT