

Dining Menu

Restaurant seated dining menu - availability & prices are subject to change. - Licensed & BYO @ \$4 per person - Public Holiday Surcharge @ 10% of total bill applies - The minimum dining charge of \$25.00 per person applies

ENTRÉE

Soupe à l'Oignon

*Traditional-style French onion soup
garnished with a melted cheese crouton.
Note: Not vegetarian, meat used in stock.*

\$22

Escargots et Champignons

*Snails and mushrooms sautéed with fresh
garlic, parsley, spanish onion and butter*

\$25

Friture de Calmar

*Deep fried crispy calamari, served with a
garlic mayonnaise dip*

\$25

Gnocchi au Fromage

*Gnocchi served with a creamy Italian
Gorgonzola cheese (blue vein cheese)
sauce, sprinkled with Parmesan*

\$25

Crevettes à l'ail

*Prawns with a creamy garlic and basil
sauce*

\$25

Crevette Pannées

*Prawns lightly crumbed, deep fried and
served with salad & a garlic mayonnaise
dip*

\$25

Paté au Cognac

*chicken liver paté served with French
bread and pickles*

\$25

Garden Salad

\$10

Carlie Bread

French Bread & Butter

\$8

\$6

MAIN COURSES

STEAKS (200g): served with French fries or vegetables

Steak et Frites à la Parisienne

*Premium eye fillet served with garlic,
parsley butter*

\$52

Steak au Poivre

*Premium eye fillet served a creamy
pepper sauce*

\$52

Steak aux Champignons

*Premium eye fillet served a creamy
mushroom sauce*

\$52

Steak au Gorgonzola

*Premium eye fillet with a Gorgonzola
cheese sauce*

\$59

Veau à la Crème

*Veal pan fried with sautéed fresh
mushrooms, veal demi & Brandy cream
sauce, served with steamed vegetables*

\$42

Poulet à L' Orange

*Pan-seared Chicken fillet with an orange
Grand Marnier sauce & vegetables*

\$39

Poulet au Tarragon

*Pan-seared Chicken fillet with a cream
sauce & vegetables*

\$38

Poulet aux Champignons

*Pan-seared Chicken fillet served with a
creamy mushroom sauce & vegetables*

\$38

Poisson Normand

*Perch fillet with a dill lemon cream sauce
served with a side of French fries*

Vol au Vent

*Puff pastry with perch, prawns,
calamari, mussels with dill cream sauce*

\$38

\$49

Assiete du Pecheur

*Lightly crumbed fish, prawns & calamari
served with fries and a garlic-mayo
dipping sauce.*

\$49

SWISS-STYLE FONDUES

Specialising in Swiss Fondues, we have been popular for this different cuisine. Minimum order is 2persons or more to share.

★ 3 Course Fondue Special

Entree Cheese fondue, followed by a Hot oil French fondue (Chicken \$86pp or Beef \$90pp) and Chocolate Fondue for dessert

★ 2 Course Fondue Special

Entree Cheese followed by a Hot oil French fondue (Chicken \$70pp / Beef \$74pp / Prawn \$74pp)

Swiss Cheese Fondue - Entree Size - @ \$25pp

A combination of Swiss cheeses melted with white wine, served with a basket of French bread

Swiss Cheese Fondue - Main Course@ \$49pp

A combination of Swiss cheeses melted with white wine, served with a basket of French bread

Fondue Beef Bourguignonne - @ \$49pp

Premium beef sizzled in hot oil at your table, accompanied by dipping sauces

Fondue au Poulet - Chicken @ \$45pp

Chicken fillets sizzled in hot oil at your table, accompanied by dipping sauces

Fondue au Crevette - Prawn @ \$48pp

Prawns sizzled in hot oil at your table, accompanied by dipping sauces

Fondue - Beef, Chicken and Prawn @ \$54pp

Prawns, Chicken and beef sizzled in hot oil at your table, accompanied by dipping sauces

DESSERT

**All crepes served with vanilla ice cream*

Fondue au chocolat (min order 2persons @ \$16pp)

*A selection of fresh fruits, marshmallows
& dipped in warm dark chocolate Fondue*

Extra Marshmallows \$3

Crêpes Suzette

*French crêpes served with traditional
orange & lemon Cointreau Brandy sauce*

\$22

Crêpes au Chocolat

*"for the chocolate lovers!!!" French crêpes
smothered with a warm dark chocolate
sauce*

\$16

Crêpe aux Fraises

*French crepes served with fresh
strawberries & strawberry coulis*

\$18

Crêpes au Citron

*French crepes served with the Chef's own
made lemon butter sauce*

\$16

Crêpe à la Banane

*French crepes with fresh banana and
caramel sauce*

\$16

Liquor Coffee

Available at the bar, \$15 each

\$15

BEVERAGES

Soft Drinks

*Coke, Lemonade, Lemon Squash, Coke
Zero*

\$4.50

Sparkling Mineral Water
(330ML)

\$6.50

Lemon, Lime & Bitters

\$6.50

Espresso-machine Coffees

*We have an espresso-style Coffee
machine to offer: latte, macchiato,
cappuccino, flat white, short black, long
black..*

\$5

Mocha

\$7

Affogatto

\$9

Hot Chocolate

\$6

Assorted Plunger Teas

*English Breakfast, Earl Grey,
Chamomile, Peppermint*

\$5

Irish Coffee

\$17

Perrier Sparkling Mineral Water

\$12

WINE LIST

Stella Artois

\$10

Peroni Nastro Azzuro

\$10

De Bortoli White Wine

By the glass

\$10

Kir: white wine & Crème de

Cassis

\$16

Mud House Marlborough
Sauvignon BlancFrancoise Chauvenet Chardonnay
(France)[Home](#) [About](#) [Menu](#) [Events](#)*Shop 4, 99-111 Military Road Neutral Bay, NSW 2089 Sydney, Australia
Phone: 0481 228 161**© 2023 by Cj's French & Fondue Restaurant. Proudly created with Wix.com*

De Bortoli Red Wine

by the glass

\$10

Johnny Q South Australia Shiraz

by the bottle

\$58

Bouchard & Fils Pinot Noir
(France)*by the bottle*

\$58

Francoise Chauvenet Grenache
Rose*By the bottle*

\$50

Grandin French Champagne

by the bottle

\$58

Alcoholic Spirits from \$10

Pernod

\$12

Cognac

\$16

Schnapps

Per shot glass

\$10