



French dining is a fun experience where laughter, special people
and beautiful food all come together to create wonderful
memories

Sit back and relax whilst we serve you a range of some of our
best dishes chosen for you by our Chef

Tu menu du Jour: 60pp

Entrée, main and dessert
Ask your waiter for our
'Menu du Jour and for
today's specials

Chef's Selection: 90pp

Minimum 2 persons to share

Experience Tu through a
selection of the Chef's
favourite dishes

Our waiter will explain to you
what Chef is proposing from
today's menu



APERITIFS

Olives à la méditerranéenne	7
Chicken croquette and dipping sauce	12
King Prawn tempura and dipping sauce (ea)	8
Oysters served with lemon, bread, butter and vinaigrette(ea)	4

SHARE PLATES

Salade des petits oiseaux: pine nuts, walnuts, sunflower Seeds, almonds and tomato (V)	19
Bluefin tuna tataki, wakame salad and wasabi sauce	19
Sea scallops carpaccio, citrus dressing and Asparagus	22
Raclette cheese with potato and charcuterie	18
Bufala mozzarella and red capsicum and pesto sauce	14
A lovely selection of French charcuterie and cheese with chutney, bread and butter, green salad	32

* *Extra baguette and French butter 2.5*



LES GRANDS PLATS

Duck-breast with cranberry sauce, sweet potato purée and asparagus	32
Eye fillet with gratin dauphinois and porcini mushrooms sauce	39
Paris mushrooms risotto and parmesan	28
Fish of the Day, sautéed vegetables and salad	32

LES ACCOMPAGNEMENTS

Sautéed vegetables	9	Sweet potato purée	9
Gratin dauphinois	10	Green Salad	6
Fresh asparagus spears	8		

LES DESSERTS

Lemon meringue Pie	14	Mousse au chocolat	9
Tarte Tatin &		Colonel – lemon sorbet	
Vanilla ice cream	12	with vodka	

CHAMPAGNES

Founded in Reims in 1836, Pommery is one of the most prestigious Champagne houses in France

Madame Pommery, known as la Veuve Pommery, was responsible for making the first-ever dry champagne in 1874: Pommery Brut Nature

Today refinement, perfection and respect for tradition and innovation are the terms that best qualify Pommery Champagne

	Gl	Btl
Pommery	15	95
Pommery Diamant Vranken		190
Pommery Grand Cru 2005		220
Pommery Cuvee Louise 2002		450



LES VINS

Sometimes when I reflect back on all the wine I drink, I feel shame! Then I look into the glass and think about the workers in the vineyards and all of their hopes and dreams. If I didn't drink this wine, they might be out of work, and their dreams would be shattered. Then I say to myself, "It is better that I drink this wine and let their dreams come true than be selfish and worry about my liver?"

-Jack Handey

Corkage

Please feel free to bring along a bottle or two of your very best wine.

We offer corkage at \$20 per bottle.

Excluding Friday & Saturday nights

LES VINS BLANCS

	Gl	Btl
2016 Trentham Estate Pinot Gris	11	55
2016 Slow Sauvignon Blanc, Adelaide Hills	12	60
2014 Domaine Talmard, Macon-Chardonnay, Burgundy	14	70
2016 Domaine Mitnacht Freres Pinot Gris Alsace	16	74
2014 Cave de Turckheim, Riesling, Alsace	17	79
2011 Pouilly-Fumé en Travertin		70
2013 Domaine Morin, Sancerre Vieilles Vignes, Loire		70
2014 Daniel Dampt, Chablis		76
2013 Vincent Girardin, Puligny Montrachet VV, Burgundy		145

Rosé

2014 Château la Gordonne, Côtes de Provence	13	65
2016 Chales Lafitte Sparkling Rose, Provence	13	65

Vin Moelleux

2012 Pacherenc du Vic Bilh	16	75
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LES VINS ROUGES

	Gl	Btl
2017 Trelat Beaujolais Nouveau	10	50
2016 Chateau Gigognan, Cotes de Rhone	14	68
2015 Bertrand, Pinot Noir, Languedoc	15	74
2014 Gerard Bertrand, Cab Sauvignon, Languedoc	15	74
2016 Tim Smith Shiraz, Bungalugs, Barossa Valley	14	68
2014 Mouton Cadet, Phillippe de Rothschilde, Bordeaux		78
2013 Chateau Bellegrave Saint Emilion		80
2015 Pierre Usseglio, Châteauneuf-du-Pape, Rhone Valley		125
2014 Domaine de Cigalus Red, Languedoc		135
2011 Chateau Haut Boutisse St Emilion Grand Cru		140
2013 Les Varonniers Chapoutier Crozes Hermitage		145
2011 Chapoutier Hermitage 'Monier de la Sizeranne', Rhone Valley		
		220
2006 Chateau d'Armailhac, Phillippe de Rothschilde, Bordeaux		
		270