

## APPETIZERS

### **PAIN A L'AIL \$8**

Baguette with herb and garlic butter.

### **TRUFFLE BAGUETTE \$11**

Baguette with truffle butter.

### **TRIO OF DIPS \$12**

House made hummus, tapenade, balsamic and olive oil.

## ENTREE

### **ESCARGOT A LA BOURGUIGNONNE \$19**

One dozen escargot with garlic butter with herbs and baguette.

### **TARTINE AU SAUMON FUME \$16**

French style bruschetta with dill cream cheese, smoked salmon, cherry tomato and cucumber

### **CAMEMBERT FRIT \$16**

Deep fried whole camembert, onion chutney and Cumberland Sauce.

### **GOAT CHEESE PANNA COTTA \$17**

Goat's cheese, heirloom tomato carpaccio, basil and lime oil.

### **DUCK PARFAIT \$15**

Duck pate, baguette and pickled cornichon.

## MAINS

### **POISSON DU JOUR \$22**

Local catch of the day with warm salad, lemon dressing, hummus and pistou

### **OMELETTE AUX CHAMPIONS \$18**

Mushrooms, Brie cheese, truffle, salad and baguette.

### **CROQUE MONSIEUR \$16**

French style toasted sandwich with ham, béchamel, fries and salad.

### **PASTA AUX CREVETTES \$21**

Linguine pasta, local prawns. Lemon, garlic, white dressing with rocket.

### **STEAK FRITE \$22**

200gr sirloin steak, French fries, garden salad with green peppercorn sauce.

### **CHEF'S PIE OF THE DAY \$19**

Chef's pie of the day with garden salad and sauce.

**WE AIM TO PROVIDE SAFE AND DELICIOUS OPTIONS, HOWEVER PLEASE BE AWARE WE DO PREPARE MEALS CONTAINING GLUTEN, NUTS AND SEAFOOD AND CANNOT GUARANTEE THE KITCHEN IS COMPLETELY FREE FROM CROSS CONTAMINATION. CORKAGE \$6 A PERSON. PLEASE ASK STAFF TO SEE A DESSERT MENU**