

## 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 \$21/\$12**

One dozen or one half dozen escargot with garlic butter and Herbs with bread.

### **SALADE PARISIENNE \$15**

Cos lettuce, beetroot, soft boiled eggs, goat's cheese with honey and chive with balsamic dressing.

### **TARTE FINE ALSACIENE \$16**

French style pizza with Onions, Bacon, creame and truffles.

### **ST JACQUES \$19**

Local scallops, pumpkin and ginger puree, parmesan and Watercress.

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

Deep fried whole camembert, onion chutney and Cumberland Sauce.

### **FROMAGE DE CHÈVRE PANNA COTTA \$17**

Goat cheese panna cotta with heirloom tomato, carpaccio basil and lime oil.

## PLAT PRINCIPAL

### **POISSON DU JOUR \$34**

Local catch of the day with ratatouille, pistou and asparagus.

### **FILET DE BOEUF \$37**

Eye fillet beef cut with Dutch carrots, pomme croquettes and demi-glace.

### **PORC CROUSTILLANT \$36**

Pork belly with caramelised onions, apple, potatoes, carrot puree with fennel and cider sauce.

### **CANARD \$37**

Chef's choice of cut with truffle mashed potatoes, green beans encased in bacon With Madeira sauce.

### **BALLOTINE DE POULET \$32**

Chicken thighs stuffed with apricot and walnuts with citrus, polenta, sautéed mushrooms, snow peas with red wine sauce.

### **JARDINIÈRE RISOTTO \$22**

Snow peas, green beans, asparagus, parmesan cheese, vegetable stock.

**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 \$15 A BOTTLE BYO TUESDAY/WEDNESDAY ONLY**