

Huitres

(Oysters)

Huitres fraiches de Tasmanie (GF)

Fresh Tasmanian oysters open to order

24.00/39.00

Huitres a l'ail (GF)

Fresh Tasmanian oysters cooked with garlic and herbs

26.00/42.00

Huitres Mornay

Fresh Tasmanian oysters with a creamy cheese sauce

26.00/42.00

Huitres Paris Go (GF)

A mixed platter of oysters

26.00/42.00

Les potages et soupes

(Soups)

Soupe du jour

Soup of the day (see specials board)

17.00

Soupe a l'oignon gratinee

French onion soup

18.00

Entrées froides

(Cold Entrees)

Terrine de Campagne

House-made pork and Veal Terrine

18.00

Rillettes de Porc (GF)

Rustic pork belly pate

17.00

Pate de foie de volaille

Chicken liver pate

17.00

Truite d'ocean marine (GF)

Freshly cured ocean trout in dill, pernod, lemon and olive oil

22.00

Plateau de charcuterie (GF)

Variety of cured house made and cold meats

25.00

Assiette froide (GF)

Combination of ocean trout, pate and terrine

21.00

Steak Tartare (GF)

Had cut eye fillet with various condiments and dash of cognac
(medium or spicy)

22.00

Entrées Chaudes

(Hot Entrees)

Poivrons farcies au beurre blanc (GF)	
Vegetarian stuffed capsicum with mushroom risotto	16.00
Sardines grillees (GF)	
Bone Atlantic sardines with virgin olive oil	17.00
Tarte aux poireaux	
Leek tart served with salad	16.00
Escargots a la forestiere (GF)	
Forest mushroom cups topped with snails and herb garlic butter	19.00
Omelette aux truffes (GF)	
Black truffle omelette	18.00
Queues de canard aux flageolets (GF)	
Confit duck shanks served with flageolets beans	17.00
Caille a la marocaine (GF)	
Grilled quail in Moroccan spices	19.00
Andouillette braise a la moutarde (GF)	
Provincial pork course-grained offal sausage on a mustard sauce	18.00
Quenelles de Merlan a la sauce crevette	
King George whiting dumpling in a prawn sauce	17.00
Moules au Champagne	
Fresh steamed southern Tasmanian mussels in a champagne sauce	17.00

Raviolis au chevre

Raviolli filled with goats cheese and creamy basil sauce 16.00

Plats de Résistance

(Main Courses)

Poisson du jour (GFD)

Two fish dishes of the day (both on specials board) 41.00

Goujons de poisson au tartare

Fresh fish in beer batter with tartare sauce 32.00

Plat du jour

Dish of the day 40.00

Steak tartare (GFD)

Hand cut eye fillet with various condiments and dash of cognac 39.00
(mild/medium or spicy)

Filet Béarnaise (GF)

Prime quality 250g Eye fillet served with béarnaise sauce 43.00

Entrecote de boeuf (GFD)

Prime porterhouse, choose with mushroom, pepper or bordelaise 40.00

Steak Frites Salad (GF)

Minute steak served with salad and mustard or garlic butter 37.00

Boeuf Bourguignon

Slow cooked beef in Pinot Noir, served with truffle mash 39.00

Agneau du jour

Lamb dish of the day 39.00

Poulet du jour

Chicken dish of the day 39.00

Canard a la Montmorency

Confit leg , roasted breast in a port, red current and wild baby figs 42.00

Cotelette de Porc (GF)

Marinated pork cutlet with red cabbage and pink peppercorn jus 37.00

Salades et Accompagnements (GF)

(Salads and accompaniments)

Salade de Roquefort

Butter lettuce, Roquefort cheese with walnut oil ,
champagne vinegar dressing 18.00

Salade de betteraves au chevre

Roasted beetroot served with goats cheese with raspberry vinegar 17.00

Salade d'aubergines

Grilled eggplant dressed with roasted red capsicum, onions, olives
and a balsamic vinaigrette 15.00

Salade de tomates

Sliced tomatoes served with onions, olives, roasted red capsicum
and a balsamic vinaigrette 14.00

Salade verte

Fresh lettuce with a red wine mustard vinaigrette 6.00/10.00

Frites

8.00/12.00

Vegetables

Chef's selection 8.00/13.00

