

Huitres

(Oysters)

Huitres fraiches de Tasmanie (GF)

Fresh Tasmanian oysters open to order

26.00/48.00

Huitres a l'ail (GF)

Fresh Tasmanian oysters cooked with garlic and herbs

26.00/48.00

Huitres Mornay

Fresh Tasmanian oysters with a creamy cheese sauce

26.00/48.00

Huitres Paris Go (GFO)

A mixed platter of oysters

26.00/48.00

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

21.00

Plateau de charcuterie (GF)

Variety of cured house made and cold meats

25.00

Assiette froide (GF)

Combination of ocean trout, pate and terrine

22.00

Steak Tartare (GF)

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

23.00

Entrées Chaudes

(Hot Entrees)

Poivrons farcies au beurre blanc (GFD)	
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 (GFD)	
Confit duck shanks served with flageolets beans	17.00
Caille a la marocaine (GFD)	
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 (GF)

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 (GF)

Hand cut eye fillet with various condiments and dash of cognac 40.00

(mild/medium or spicy)

Filet Béarnaise (GF)

Prime quality 250g Eye fillet served with béarnaise sauce 43.00

Entrecote de boeuf (GF)

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 40.00

Agneau du jour	
Lamb dish of the day	40.00
Poulet du jour	
Chicken dish of the day	38.00
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	39.00

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

7.00/11.00

Frites

8.00/12.00

Vegetables

Chef's selection

8.00/13.00

