

Huitres

(Oysters)

Huitres fraiches de Tasmanie (GF)

Fresh Tasmanian oysters open to order

28.00/54.00

Huitres a l'ail (GF)

Fresh Tasmanian oysters cooked with garlic and herbs

28.00/54.00

Huitres Mornay (GF)

Fresh Tasmanian oysters with a creamy cheese sauce

28.00/54.00

Huitres Paris Go (GF)

A mixed platter of oysters

28.00/54.00

Les potages et soupes

(Soups)

Soupe du jour (GFO)

Soup of the day (see specials board)

18.00

Soupe a l'oignon gratinee

French onion soup (GFO)

20.00

Entrées froides

(Cold Entrees)

Terrine de Campagne (GF)	
House-made pork and Veal Terrine	18.00
Duo de Rillettes (GF)	
Rustic pork and duck pate	18.00
Pate de foie de volaille (GF)	
Chicken liver pate	17.00
Truite d'ocean marine (GF)	
Freshly cured ocean trout in dill, pernod, lemon and olive oil	23.00
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	21.00
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	19.00
Quenelles de Merlan a la sauce crevette (GF)	

King George whiting dumpling in a prawn sauce 18.00

Moules au Champagne^(GFO)

Fresh steamed southern Tasmanian mussels in a champagne sauce 19.00

Raviolis au chevre

Raviolli filled with goats cheese and creamy basil sauce 16.00

Plats de Résistance

(Main Courses)

Poisson du jour ^(GFO)

Two fish dishes of the day (both on specials board/ market price may vary) 44.00

Goujons de poisson au tartare

Fresh fish in beer batter with tartare sauce 33.00

Plat du jour

Dish of the day (specials Board/market price may vary) 44.00

Steak tartare ^(GFO)

Hand cut eye fillet with various condiments and dash of cognac 44.00

(mild/medium or spicy)

Filet Béarnaise ^(GF)

Prime quality 250g Eye fillet served with béarnaise sauce 49.00

Entrecote de boeuf ^(GFO)

Score 4 Porterhouse with Pepper, Mushroom, Bearnaise or Bordelaise 48.00

Steak Frites Salad ^(GF)

Minute steak served with salad and mustard or garlic butter 41.00

Boeuf Bourguignon^(GF)

Slow cooked beef in Pinot Noir, served with black truffle mash 43.00

Agneau du jour (GFO)	
Lamb dish of the day	43.00
Poulet du jour (GFO)	
Chicken dish of the day	38.00
Canard a la Montmorency (GF)	
Confit leg , roasted breast in a port, red current and wild baby figs	45.00
Cotelette de Porc (GFO)	
Marinated pork cutlet with red cabbage and pink peppercorn jus	40.00

Salades et Accompagnements (GF)

(Salads and accompaniments)

Salade de Roquefort

Butter lettuce, Roquefort cheese with walnut oil ,
champagne vinegar dressing 19.00

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 9.00/13.00

Frites

8.00/12.00

Vegetables

Chef's selection 9.00/13.00

Additional Bread/butter after complimentary Basket 6.00

*Credit card (what your bank charges) and Public Holiday 15 percent surcharge applies