

# Huitres

( Oysters )

## **Huitres fraiches de Tasmanie (GF)**

Fresh Tasmanian oysters open to order

28.00/55.00

## **Huitres a l'ail (GF)**

Fresh Tasmanian oysters cooked with garlic and herbs

29.00/57.00

## **Huitres Mornay (GF)**

Fresh Tasmanian oysters with a creamy cheese sauce

29.00/57.00

## **Huitres Paris Go (GF)**

A mixed platter of oysters

29.00/57.00

# 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 )

<b>Terrine de Campagne</b> (GF)	
House-made pork and Veal Terrine	18.00
<b>Duo de Rilletes</b> (GF)	
Rustic pork and duck pate	18.00
<b>Pate de foie de volaille</b> (GF)	
Chicken liver pate	17.00
<b>Truite d'ocean marine</b> (GF)	
Freshly cured ocean trout in dill, pernod, lemon and olive oil	23.00
<b>Plateau de charcuterie</b> (GF)	
Variety of cured house made and cold meats	25.00
<b>Assiette froide</b> (GF)	
Combination of ocean trout, pate and terrine	22.00
<b>Steak Tartare</b> (GF)	
Had cut eye fillet with various condiments and dash of cognac (mild, medium or spicy)	24.00

# Entrées Chaudes

( Hot Entrees )

<b>Poivrons farcies au beurre blanc</b> (GF)	
Vegetarian stuffed capsicum with mushroom risotto	16.00
<b>Sardines grillees</b> (GF)	
Bone Atlantic sardines with virgin olive oil	17.00
<b>Tarte aux poireaux</b>	
Leek tart served with salad	16.00
<b>Escargots a la forestiere</b> (GF)	
Forest mushroom cups topped with snails and herb garlic butter	21.00
<b>Omelette aux truffes</b> (GF)	
Black truffle omelette	18.00
<b>Queues de canard aux flageolets</b> (GF)	
Confit duck shanks served with flageolets beans	18.00
<b>Caille a la marocaine</b> (GF)	
Grilled quail in Moroccan spices	20.00
<b>Andouillette braise a la moutarde</b> (GF)	
Provincial pork course-grained offal sausage on a mustard sauce	19.00
<b>Quenelles de Merlan a la sauce crevette</b> (GF)	
King George whiting dumpling in a prawn sauce	18.00
<b>Moules au Champagne</b> (GFO)	
Fresh steamed southern Tasmanian mussels in a champagne sauce	19.00
<b>Raviolis au chevre</b>	
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/ market price may vary) 45.00

## **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** (GFD)

Hand cut eye fillet with various condiments and dash of cognac 46.00  
(mild/medium or spicy)

## **Filet Béarnaise** (GF)

Prime quality 250g Eye fillet served with béarnaise sauce 50.00

## **Entrecote de boeuf** (GFD)

Score 4 Porterhouse with Pepper, Mushroom, Bearnaise or Bordelaise 49.00

## **Steak Frites Salad** (GF)

Minute steak served with salad and mustard or garlic butter 43.00

## **Boeuf Bourguignon**(GF)

Slow cooked beef in Pinot Noir, served with black truffle mash 44.00

## **Agneau du jour** (GFO)

Lamb dish of the day 44.00

## **Poulet du jour** (GFO)

Chicken dish of the day 39.00

## **Canard a la Montmorency** (GF)

Confit leg , roasted breast in a port, red current and wild baby figs 45.00

## **Cotelette de Porc** (GFD)

Marinated pork cutlet with red cabbage and pink peppercorn jus 40.00

# Salades et Accompagnements (GF)

( Salads and accompaniments )

## Salade de Roquefort

Green Oak/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 16.00

## 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

9.00/13.00

## Vegetables

Chef's selection 9.00/14.00

Additional Bread/butter after complimentary Basket 6.00

\*Credit card surcharge of what your bank charges

\* Public Holiday 15 percent surcharge applies

\*All Plat Du Jour/Specials are subject to Market Price change