

Huitres

(Oysters)

Huitres fraiches de Tasmanie (GF)

Fresh Tasmanian oysters open to order

30.00/60.00

Huitres a l'ail (GF)

Fresh Tasmanian oysters cooked with garlic and herbs

34.00/64.00

Huitres Mornay (GF)

Fresh Tasmanian oysters with a creamy cheese sauce

34.00/64.00

Huitres Paris Go (GF)

A mixed platter of oysters

34.00/64.00

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)

21.00

Entrées Froides

(Cold Entrees)

Terrine de Campagne (GF)	
House-made pork and Veal Terrine	19.00
Duo de Rillettes (GF)	
Rustic pork and duck pate House-made	19.00
Pate de foie de volaille (GFD)	
Chicken liver pate House-made	18.00
Truite d'ocean marine (GF)	
Freshly cured ocean trout in dill, pernod, lemon and olive oil	24.00
Plateau de charcuterie (GFD)	
Variety of cured house made and cold meats	26.00
Assiette froide (GFD)	
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)	25.00

Entrées Chaudes

(Hot Entrees)

Poivrons farcies au beurre blanc (GFO)	
Vegetarian stuffed capsicum with mushroom risotto	17.00
Sardines grillees (GF)	
Bone Atlantic sardines with virgin olive oil	17.00
Tarte aux poireaux	
Leek tart served with salad	17.00
Escargots a la forestiere (GF)	
Forest mushroom cups topped with snails and herb garlic butter	22.00
Omelette aux truffes (GF)	
Black truffle omelette	18.00
Queues de canard aux flageolets (GFO)	
Confit duck shanks served with flageolets beans	19.00
Caille a la marocaine (GFO)	
Grilled quail in Moroccan spices	22.00
Andouillette braise a la moutarde (GF)	
Provincial pork course-grained offal sausage on a mustard sauce	20.00
Quenelles de Merlan a la sauce crevette (GF)	
King George whiting dumpling in a prawn sauce	20.00
Moules au Champagne (GFO)	
Fresh steamed southern Tasmanian mussels in a champagne sauce	20.00
Raviolis au chevre	
Raviolli filled with goats cheese and creamy basil sauce	18.00

Plats de Résistance

(Main Courses)

Poisson du jour (GFD)

Fish dish of the day (both on specials board/ market price may vary) 48.00

Goujons de poisson au tartare

Fresh fish in beer batter with tartare sauce 34.00

Plat du jour

Dish of the day (specials Board/market price may vary) 48.00

Steak tartare (GFD)

Hand cut eye fillet with various condiments and dash of cognac 50.00
(mild/medium or spicy)

Filet Béarnaise (GF)

Prime quality 250g Eye fillet served with béarnaise sauce 52.00

Entrecote de boeuf (GF)

Grade1 Wagyu Porterhouse (Pepper,Mushroom,Bearnaise or Bordelaise) 55.00

Steak Frites Salad (GF)

Minute steak served with salad and mustard or garlic butter 46.00

Boeuf Bourguignon(GF)

Slow cooked beef in Pinot Noir, served with black truffle mash 47.00

Agneau du jour (GFO)

Lamb dish of the day 48.00

Poulet du jour (GFO)

Chicken dish of the day 42.00

Canard a la Montmorency (GF)

Confit leg , roasted breast in a port, red current and wild baby figs 48.00

Cotelette de Porc (GFD)Marinated pork cutlet with red
cabbage and pink peppercorn jus

43.00

Salades et Accompagnements (GF)

(Salads and accompaniments)

Salade de Roquefort

Green Oak/Butter lettuce, Roquefort cheese with walnut oil ,
champagne vinegar dressing 20.00

Salade de betteraves au chevre

Roasted beetroot served with goats cheese with raspberry vinegar 18.00

Salade d'aubergines

Grilled eggplant dressed with roasted red capsicum, onions, olives
and a balsamic vinaigrette 17.00

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 10.00/15.00

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