

BeerFood

Cheese Croquettes		8.5
Coffin Bay Oysters mignonette dressing	each	3.5
Crispy Soft Shell Crab lime aioli		13.5
Zucchini Fritters tzatziki		9.0
Crispy Chicken Ribs marinated in cider, honey mustard		9.0
Pork & Veal Meatballs braised in tomato sugo		9.5
Cocktail Toulouse Sausages grilled with Dijon mustard		9.5
Smoked Salmon En Croute spanish onion, capers, horseradish cream		11.5
Pork & Pistachio Terrine cornichons, pickled onions		10.5
Frites & Mayonnaise		8.0
Mini Baklavas snail shaped sweet pastry		8.5

Mussel Pots

steamed black bay mussels in traditional pots, frites & mayonnaise
Available In Restaurant

Marinière white wine, celery, onion, leek, thyme		28.5
Provençale tomato, garlic, basil		28.5
Español chorizo, green olives, smoked paprika, tomato, red wine		28.5
Spicy chilli, lemongrass, coconut cream		28.5
Roquefort blue cheese, cream, spinach		28.5



Mains

Available In Restaurant

Roasted Chicken Breast potato gratin, wilted spinach	27.0
Grilled Lamb Cutlets village feta salad	29.0
Pappardelle Pasta wild mushrooms, goat cheese, truffle oil, fresh herbs	23.0
Twice-Cooked Pork Belly chilli caramel, apple, fennel & salted prawn salad	29.0
Grilled Duck Sausage du Puy lentils & potato mash	26.0
Lightly Fried Loligo Squid shredded green pawpaw, cucumber, mint, hot & sour dressing	29.5
Grilled Porterhouse 300g house salad, frites <i>served with choice of mustards, red wine jus or Béarnaise sauce</i>	33.0
Unlucky Catch of the Day	

Sides

Spinach, Pecan & Avocado Salad	8.5
Sautéed Buttery Green Beans	9.0
Iceberg Lettuce Salad, Mustard Dressing	8.5
Frites & Mayonnaise	8.0

Dessert

Liege Waffles Callebaut chocolate sauce, chantilly cream	14.0
Tarte Au Citron classic French style lemon tart	13.0
Sacher Framboise dark chocolate ganache, raspberry coulis topping	13.0
Flourless Orange Gâteaux gluten free cake, fresh oranges, almond meal	12.0

Fromage

Cheese Plate selection of Australian & European cheeses, accompaniments	18.0
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