

## Entrées



<b>WINKLERS WONDERFUL POTTED DUCK PATÉ</b>	<b>9.0</b>
<i>Duck liver parfait with accompaniments</i>	
<b>ASPERGES (VG/GF)</b>	<b>14.5</b>
<i>Steamed asparagus wrapped in leek served on cashew puree &amp; finished with pink grapefruit vinaigrette &amp; toasted almond</i>	
<b>PATATE DOUCE (V)</b>	<b>13.5</b>
<i>Breaded sweet potatoes on mild spice puy lentils finished with yoghurt curd &amp; basil oil</i>	
<b>AUBERGINE (VG)</b>	<b>14.0</b>
<i>Crispy eggplant served with confit tomato salsa</i>	
<b>CUBIQUE DE L'AGNEAU</b>	<b>14.5</b>
<i>Crusted pulled lamb shoulder croquette with sugar snap peas on a potato puree</i>	
<b>MOULES</b>	<b>16.0</b>
<i>Port Lincoln mussels cooked in a white wine, cream &amp; parsley sauce &amp; served with house grilled baguette</i>	
<b>TARTARE DE BOEUF</b>	<b>16.0</b>
<i>Classic beef tartare topped with quail egg yolk &amp; served with house croutons</i>	
<b>PORC ME (GF)</b>	<b>16.0</b>
<i>Crispy pork belly on saffron bean puree &amp; finished with green &amp; red tomato salad &amp; caper jus</i>	
<b>CRÊPES AUX HOMARD</b>	<b>22.0</b>
<i>Prawn &amp; lobster crepes in a spice cream sauce</i>	
<b>ASSIETTE DE CHARCUTERIE</b>	<b>24.0</b>
<i>Assortment of saucisson, jambon cru, pork rillettes and duck liver paté served with house pickles and fresh baguette</i>	

## Sides



<b>MONET'S GARDEN (VG/GF)</b>	<b>8.0</b>
<i>Salad mix with beetroot</i>	
<b>LÉGUMES AU TARRAGON (V/GF)</b>	<b>11.0</b>
<i>Seasonal green vegetables sautéed with garlic &amp; tarragon butter</i>	
<b>DUCK FAT POTATOES (GF)</b>	<b>8.5</b>
<i>Kipfler potatoes cooked in duck fat</i>	
<b>POMMES FRITES</b>	<b>8.5</b>
<i>Straight cut chips with smoked aioli</i>	
<b>POMMES PURÉE (GF)</b>	<b>8.5</b>
<i>House potato purée</i>	

## Grand



entrée | main

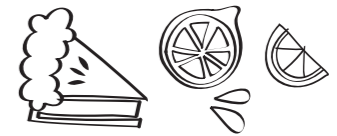
<b>GATEAU DE POMME DE TERRE (V/GF)</b>	<b>21.0</b>
<i>Potato, rosemary &amp; chilli cake with raclette cheese &amp; served with pickled plums &amp; petite radish salad</i>	
<b>CHÈVRE CHAUD (V)</b>	<b>23.0</b>
<i>Baked goats cheese crouton with thyme and honey on a pear, walnut and roasted beetroot salad</i>	
<b>DUCK CONFIT (GF)</b>	<b>24.0</b>
<i>Confit duck leg on a ratatouille &amp; served with bacon potato</i>	
<b>POULET ROTI (GF)</b>	<b>23.0   29.0</b>
<i>Roasted chicken breast or half chicken served with aligot &amp; chard broccolini &amp; finished w roasting jus</i>	
<b>CHEEKY BEEF (GF)</b>	<b>28.0</b>
<i>Slow braised beef cheek in red wine served with lardon &amp; mushroom sauce on potato puree</i>	
<b>POISSON DU JOUR (GF)</b>	<b>28.0</b>
<i>Pan seared Tasmanian salmon on smashed peas &amp; edamame &amp; served with lemon beurre noir &amp; crème fraîche</i>	
<b>CREVETTES (GF)</b>	<b>18.0   29.0</b>
<i>Wild caught local King prawns cooked in garlic &amp; verjus sauce served with pilaf rice &amp; confit fennel</i>	

## From the Chargrill



<b>SQUID</b>	<b>18.0   27.0</b>
<i>Chargrilled local squid tossed in garlic, coriander &amp; chilli dressing &amp; served with fregola &amp; heirloom tomato salad</i>	
<b>CHAMPIGNON STEAK (VG/GF)</b>	<b>21.0</b>
<i>Chargrilled king brown mushrooms w toasted buckwheat &amp; served with sautéed green beans &amp; slow roasted heirloom tomatoes &amp; finished w lemon dressing</i>	
<b>FRENCHY'S PORC (GF)</b>	<b>27.0</b>
<i>Chargrilled French pork cutlet on choucroute served with apple puree, grain mustard sauce &amp; pickled prune</i>	
<b>MONSIEUR T (GF)</b>	<b>34.0</b>
<i>Chargrilled 400g T-Bone steak served with clarified herb butter &amp; roasted garlic</i>	
<b>FILLET DE BOEUF</b>	<b>38.0</b>
<i>Chargrilled eye fillet served with mushroom fricassée, pomme soufflé &amp; bone marrow butter</i>	
<b>BARDOT'S RACK (GF)</b>	<b>39.0</b>
<i>Chargrilled lamb rack on onion puree &amp; served with roasted sumac cauliflower, pomegranate &amp; lamb jus</i>	

## Desserts



<b>CRÈME BRÛLÉE (GF)</b>	<b>12.0</b>
<i>Star anis crème brûlée</i>	
<b>SOUFFLÉ (allow 15 minutes)</b>	<b>14.0</b>
<i>Passion fruit soufflé served with coconut &amp; vanilla ice cream</i>	
<b>TART AU CITRON</b>	<b>14.0</b>
<i>Caramelised lemon tart served with pistachio purée &amp; finished with earl grey tea anglaise &amp; raspberries</i>	
<b>LA SPHERE (GF)</b>	<b>16.0</b>
<i>Chocolate sphere with white chocolate mousse, French coffee ice cream, almond praline and finished with warm caramel sauce</i>	
<b>TARTE FINE (allow 15 minutes)</b>	<b>16.0</b>
<i>Thin apple and frangipane puff pastry tart with calvados ice cream</i>	

## Fromage

12.0 ea  
28.0 for a platter of 4 cheese

### CAMEMBERT

Soft, cow's milk ♦ Region: Normandie

### COMTÉ

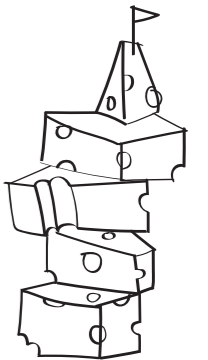
Hard, cow's milk ♦ Region: France-Comté

### BLUE D'Auvergne

Blue, cow's milk ♦ Region: Auvergne

### SAINTE MAURE CENDRE

Ash rind, goat's milk ♦ Region: Charente Poitou



..... 10% surcharge on public holidays .....