

## Entrées



<b>WINKLERS WONDERFUL POTTED DUCK PATÉ</b>	<b>9.0</b>
<i>Duck liver parfait with accompaniments</i>	
<b>ASPERGES</b> (VG/GF)	<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</b> (V)	<b>13.5</b>
<i>Breaded sweet potatoes on mild spice puy lentils finished with yoghurt curd &amp; basil oil</i>	
<b>AUBERGINE</b> (VG)	<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</b> (GF)	<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</b> (VG/GF)	<b>8.0</b>
<i>Salad mix with beetroot</i>	
<b>LÉGUMES AU TARRAGON</b> (V/GF)	<b>11.0</b>
<i>Seasonal green vegetables sautéed with garlic &amp; tarragon butter</i>	
<b>DUCK FAT POTATOES</b> (GF)	<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</b> (GF)	<b>8.5</b>
<i>House potato purée</i>	

## Grand



entrée | main

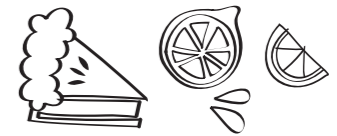
<b>L'HALLOUMI</b> (V/GF)	<b>19.0</b>
<i>Pan seared halloumi cheese on quinoa minted tabouli finished with champagne dressing</i>	
<b>CHÈVRE CHAUD</b> (V)	<b>23.0</b>
<i>Baked goats cheese crouton with thyme and honey on a pear, walnut and roasted beetroot salad</i>	
<b>CHOU-FLEUR STEAK</b> (VG)	<b>22.0</b>
<i>Roasted cauliflower steak served on humus &amp; topped with red onion jam &amp; Shimeji mushroom &amp; finished with toasted sesame &amp; buckwheat demi-glace</i>	
<b>DUCK CONFIT</b> (GF)	<b>24.0</b>
<i>Confit duck leg on a ratatouille &amp; served with bacon potato</i>	
<b>CHEEKY BEEF</b> (GF)	<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</b> (GF)	<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</b> (GF)	<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>POULET GRILLÉ</b> (GF)	<b>24.0</b>
<i>Chargrilled chicken breast served with aligot &amp; chard broccolini &amp; finished with roasting thyme jus</i>	
<b>FRENCHY'S PORC</b> (GF)	<b>27.0</b>
<i>Chargrilled French pork cutlet on choucroute served with apple puree, grain mustard sauce &amp; pickled prune</i>	
<b>CONTRE-FILET</b> (GF)	<b>34.0</b>
<i>Chargrilled 400g carved sirloin steak served with herbed butter sauce &amp; roasted garlic</i>	
<b>FILLET DE BOEUF</b>	<b>38.0</b>
<i>Chargrilled eye fillet served with mushroom fricassee, rustic potatoes &amp; bone marrow butter</i>	
<b>BARDOT'S RACK</b> (GF)	<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</b> (GF)	<b>12.0</b>
<i>Star anis crème brûlée</i>	
<b>SOUFFLÉ</b> (allow 15 minutes)	<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</b> (GF)	<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</b> (allow 15 minutes)	<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

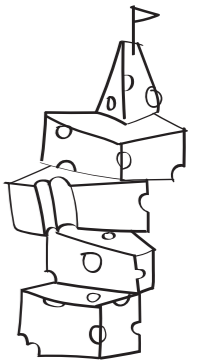
Hard, cow's milk ♦ Region: France-Comté

### 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 .....