

Lunch

11.30am - 2.30pm

PARISIAN BAGUETTE 9.0

Ham, cornichon & fresh butter

POULET BAGUETTE 12.0

Chargrilled chicken tenderloin with smoked aioli, lettuce & red onion

PATATE DOUCE (V) 13.5

Breaded sweet potatoes on mild spice puy lentils finished with yoghurt curd & basil oil

AUBERGINE (VG) 14.0

Crispy eggplant served with confit tomato salsa

TARTARE DE BOEUF 16.0

Classic beef tartare topped with quail egg yolk & served with house croutons

CRÊPES AUX HOMARD 22.0

Prawn & lobster crepes in a spice cream sauce

ASSIETTE DE CHARCUTERIE 24.0

Assortment of saucisson, jambon cru, pork rillettes and duck liver paté served with house pickles and fresh baguette

CHÈVRE CHAUD (V) 23.0

Baked goats cheese crouton with thyme and honey on a pear, walnut and roasted beetroot salad

SQUID 18.0 | 27.0

Chargrilled local squid tossed in garlic, coriander & chilli dressing & served with fregola & heirloom tomato salad

CREVETTES (GF) 18.0 | 29.0

Wild caught local King prawns cooked in garlic & verjus sauce served with pilaf rice & confit fennel

POULET GRILLÉ (GF) 24.0

Chargrilled chicken breast served with aligot & chard broccolini & finished with roasting thyme jus

CHEEKY BEEF (GF) 28.0

Slow braised beef cheek in red wine served with lardon & mushroom sauce on potato puree

POISSON DU JOUR (GF) 28.0

Pan seared Tasmanian salmon on smashed peas & edamame & served with lemon beurre noir & crème fraîche

CONTRE-FILET (GF) 34.0

Chargrilled 400g carved sirloin steak served with herbed butter sauce & roasted garlic

Sides

POMMES FRITES

Straight cut chips with smoked aioli

8.5

MONET'S GARDEN (VG/GF)

Salad mix with beetroot

8.0

POMMES PURÉE (GF)

House potato purée

8.5

Desserts

CRÈME BRÛLÉE (GF) 12.0

Star anis crème brûlée

TART AU CITRON 14.0

Caramelised lemon tart served with pistachio purée & finished with earl grey tea anglaise & raspberries

Sharing Lunch Banquet

CHEF'S SELECTION | \$39/person (min 2 people)

Let our chef feed you with some of our best seasonal dishes on the house

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Milk Shakes

CHOCOLATE, VANILLA, STRAWBERRY, SALTED CARAMEL, COFFEE 7.0

KIDS MILK SHAKES 4.5

Soft Drinks

PEPSI, PEPSI MAX, LEMONADE, LEMON SQUASH, SODA, TONIC 4.0

LEMON LIME BITTERS, SODA LIME BITTERS 5.0

CHECK OUT OUR BAKED GOODS...

we baked all our bread in-house and have a selection of pastries available in our pastries cabinet