

## 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>TASSE AUX LÉGUMES</b> (VG)	<b>15.0</b>
<i>Crispy pastry shell filled with mushroom duxelle &amp; roasted seasonal vegetables &amp; finished with olive &amp; caper vinaigrette</i>	
<b>AUBERGINE</b> (V)	<b>15.0</b>
<i>Crispy eggplant topped with salted cheese on tomato concasse</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>DUMPLINGS AUX CANARDS</b>	<b>15.0</b>
<i>Steamed duck confit &amp; herbs dumplings with marinated mushrooms in a duck consommé</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>	<b>16.0</b>
<i>Crispy skin pork belly served with cabbage &amp; herbs salad &amp; finished with peanut nam jim sauce</i>	
<b>KINGFISH</b> (GF)	<b>19.0</b>
<i>Local raw kingfish dressed with apple, cucumber &amp; lime vinaigrette &amp; served with avocado puree &amp; radish</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 and duck liver paté served with cornichon 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>	

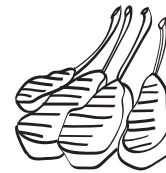
## Grand



entrée | main

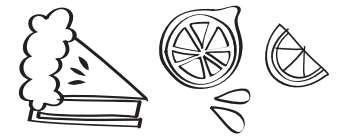
<b>CHOU-FLEUR STEAK</b> (VG)	<b>23.0</b>
<i>Roasted cauliflower steak served on humus &amp; topped with red onion jam &amp; Shimeji mushroom &amp; finished with toasted sesame, buckwheat &amp; vegan demi-glace</i>	
<b>DUCK CONFIT</b> (GF)	<b>25.0</b>
<i>Confit duck leg on white beans, lardon &amp; tomato cassoulet</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>SQUID BEIGNETS</b>	<b>18.0   28.0</b>
<i>Salt &amp; pepper calamari on apple &amp; radish salad &amp; served with confit garlic &amp; saffron aioli</i>	

## From the Chargrill



<b>CREVETTES</b> (GF)	<b>36.0</b>
<i>Chargrilled local king prawns served with garlic, verjus &amp; pink pepper corn beurre blanc &amp; finished with crispy parsley</i>	
<b>POULET GRILLÉ</b> (GF)	<b>25.0</b>
<i>Chargrilled chicken breast served with avocado mousse &amp; parmesan custard</i>	
<b>FRENCHY'S PORC</b> (GF)	<b>27.0</b>
<i>Chargrilled basquaise marinated pork cutlet served with a warm sweet potatoes &amp; fennel salad &amp; finished with sauce picante</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 on a mushroom fricassee &amp; served with pomme paille, charred broccolini &amp; red wine jus</i>	

## Desserts



<b>CRÈME BRÛLÉE</b> (GF)	<b>12.0</b>
<i>Vanilla crème brûlée</i>	
<b>SOUFFLÉ</b> (allow 15 minutes)	<b>16.0</b>
<i>Lemon curd soufflé with house made blueberries ice cream</i>	
<b>BANANA SPLIT</b> (VG)	<b>15.0</b>
<i>Caramelised bananas served with chocolate &amp; nut crumbs, strawberry, chocolate &amp; apple &amp; avocado sorbet &amp; finished with coconut chantilly</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

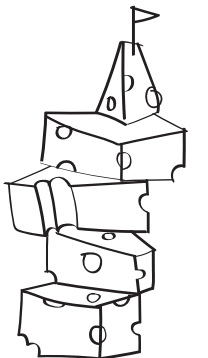
Hard, cow's milk ♦ Region: France-Comté

### BLUE D'Auvergne

Blue, cow's milk ♦ Region: Auvergne

### SAINTE MAURE CENDRE

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



GF (gluten free), V (vegetarian), VG (vegan) | Please inform our waiting staff regarding any further dietary requirements before ordering | **10% surcharge on public holidays**

Opening Hours: Tuesday to Thursday 11.30am-2.30 pm & 6pm-10pm, Friday 8am-2.30pm & 6pm-late, Saturday & Sunday 8.30am-2.30pm & 6pm-late