

## Entrées



<b>WINKLERS WONDERFUL POTTED DUCK PATÉ</b> <i>Duck liver parfait with accompaniments</i>	<b>9.0</b>
<b>CITROUILLE</b> (VG) <i>Pumpkin &amp; coriander croquettes served with cashew puree</i>	<b>14.0</b>
<b>TASSE AUX LÉGUMES</b> (VG) <i>Crispy pastry shell filled with mushroom duxelle &amp; roasted seasonal vegetables &amp; finished with olive &amp; caper vinaigrette</i>	<b>15.0</b>
<b>AUBERGINE</b> (VG) <i>Salt &amp; pepper crispy eggplant served with avocado mousse &amp; topped with coriander and chilli</i>	<b>15.0</b>
<b>CUBIQUE DE L'AGNEAU</b> <i>Crusted pulled lamb shoulder croquette with sugar snap peas on a potato puree</i>	<b>14.5</b>
<b>DUMPLINGS AUX CANARDS</b> <i>Steamed duck confit &amp; herbs dumplings with marinated mushrooms in a duck consommé</i>	<b>15.0</b>
<b>TARTARE DE BOEUF</b> <i>Classic beef tartare topped with quail egg yolk &amp; served with house croutons</i>	<b>16.0</b>
<b>PORC ME</b> <i>Crispy skin pork belly served with cabbage &amp; herbs salad &amp; finished with peanut nam jim sauce</i>	<b>16.0</b>
<b>KINGFISH</b> (GF) <i>Local raw kingfish dressed with apple, cucumber &amp; lime vinaigrette &amp; served with avocado puree &amp; radish</i>	<b>19.0</b>
<b>CRÊPES AUX HOMARD</b> <i>Prawn &amp; lobster crepes in a spice cream sauce</i>	<b>22.0</b>
<b>ASSIETTE DE CHARCUTERIE</b> <i>Assortment of saucisson, jambon cru and duck liver paté served with cornichon and fresh baguette</i>	<b>24.0</b>

## Sides



<b>MONET'S GARDEN</b> (VG/GF) <b>9.0</b> <i>Salad mix with beetroot</i>
<b>HARICOT VERT</b> (V/GF) <b>10.0</b> <i>Buttered garlic green beans topped with toasted almond</i>
<b>DUCK FAT POTATOES</b> (GF) <b>9.0</b> <i>Kipfler potatoes cooked in duck fat</i>
<b>POMMES FRITES</b> <b>8.0</b> <i>Straight cut chips with smoked aioli</i>
<b>POMMES PURÉE</b> (GF) <b>9.0</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>24.0</b> <i>Crispy confit duck leg on a lentil, beetroot, pumpkin &amp; hazelnut salad with aged balsamic dressing</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



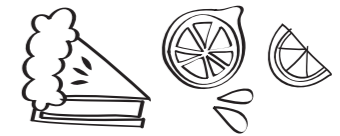
<b>CREVETTES</b> (GF) <b>36.0</b> <i>Chargrilled local king prawns served with garlic, verjus &amp; pink pepper corn beurre blanc &amp; finished with crispy parsley</i>
<b>POULET GRILLÉ</b> (GF) <b>25.0</b> <i>Chargrilled chicken breast with lardon, tomato &amp; garlic green beans served with a green peppercorn sauce</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> (GF) <b>38.0</b> <i>Chargrilled eye fillet on a mushroom fricassee &amp; served with pomme paille, charred broccolini &amp; red wine jus</i>



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 Friday 11.30am–2.30pm & 6pm–late, Saturday & Sunday 8.30am–2.30pm & 6pm–late

## Desserts



<b>CRÈME BRÛLÉE</b> (GF) <b>12.0</b> <i>Vanilla crème brûlée</i>
<b>SOUFFLÉ</b> (allow 15 minutes) <b>15.0</b> <i>Lemon curd soufflé served with vanilla ice cream</i>
<b>VERRINE</b> (VG/GF) <b>12.0</b> <i>layered of coconut &amp; lime chia pudding topped with fresh strawberries, pistachio crumble &amp; strawberry sorbet</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>

## Fromage

**12.0 each**

### CAMEMBERT

Soft, cow's milk ♦ Region: Normandie

### COMTÉ

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

