

Small Plates



WINKLERS WONDERFUL POTTED DUCK PATÉ

Duck liver parfait with accompaniments

CITROUILLE (VG) (3)

Pumpkin & coriander croquettes served with cashew puree

PANISSE (VG)

Chickpeas flour chips topped with garlic & ginger sauce

AUBERGINE (VG/GF)

Chargrilled miso paste eggplant served with a tomato & chilli sauce

CUBIQUE DE L'AGNEAU

Crusted pulled lamb shoulder croquette with sugar snap peas on a potato puree

DUMPLINGS AUX CANARDS (3)

Steamed duck confit & herbs dumplings with marinated mushrooms in a duck consommé

TARTARE DE BOEUF

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

PORC ME (3)

Crispy skin pork belly served with cabbage & herbs salad & finished with peanut nam jim sauce

RISOTTO AUX CHAMPIGNONS (VG/GF)

Porcini & shiitake mushroom risotto

CREPES AUX HOMARD

Prawn & lobster crepes in a spice cream sauce

CALAMAR (GF)

Marinated chargrilled squid tossed in a coriander, chilli & lemon vinaigrettes

CRAB BRIOCHE

Chilli crabs mayonnaise with cucumber in a brioche bun

DUCK A L'ORANGE (GF)

Pan fried duck breast served on a parsnip puree & finished with orange sauce

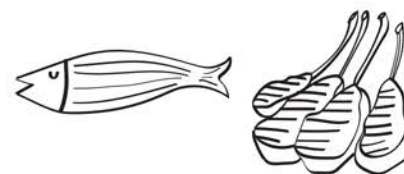
ST JACQUES (GF) (3)

Pan seared half shell Hervey bay scallops served in a chilli bisque

LAMB RIBS

Smoked lamb ribs tossed in a spicy lamb sauce & served with zesty green salsa

Large Plates



9.9

CHOU-FLEUR STEAK (VG)

Roasted cauliflower steak served on humus & topped with red onion jam & Shimeji mushroom & finished with toasted sesame, buckwheat & vegan demi-glace

12.9

DUCK CONFIT (GF)

Crispy confit duck leg served on a Monet's garden salad & warm lentils

11.9

CHEEKY BEEF (GF)

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

13.9

POISSON DU JOUR (GF)

Pan seared salmon served on smashed edamame & green peas & finished with lemon beurre noir

14.9

POULET GRILLE (GF)

Chargrilled chicken breast served with green peppercorn sauce

15.9

FRENCHY'S PORC (GF)

Chargrilled pork cutlet served with sage butter potato & baby onions & finished with red wine jus

15.9

STEAK ET FRITES (GF)

Chargrilled 400G sirloin steak served with bordelaise sauce & straight cut chips

14.9

FILLET DE BOEUF (GF)

Chargrilled beef eye fillet served with a mushroom fricassée, charred broccolini & finished with a red wine jus

14.9

Sides



MONET'S GARDEN (VG/GF) 8.9

Salad mix with beetroot

LES LEGUMES (VG/GF) 10.9

Sautéed seasonal vegetables tossed in garlic & tarragon oil

DUCK FAT POTATOES 9.9

Kipfler potatoes cooked in duck fat

POMMES FRITES 7.9

Straight cut chips with smoked aioli

POMMES PUREE (GF) 8.9

House potato purée

8

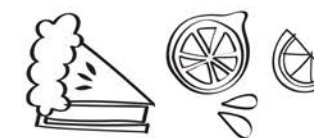
each

15.9

19.9

14.9

Desserts



CREME BRÛLÉE (GF)

Vanilla crème brûlée

12.9

SOUFFLE (allow 15 minutes)

Lemon curd soufflé served with vanilla ice cream

14.9

VERRINE (VG/GF)

Layered of coconut & lime chia pudding topped with fresh strawberries, pistachio crumble & strawberry sorbet

12.9

LA SPHERE (GF)

Chocolate sphere with white chocolate mousse, French coffee ice cream, almond praline and finished with warm caramel sauce

15.9

Fromage

12.0 each

CAMEMBERT

Soft, cow's milk ~ Region: Normandie

COMTÉ

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



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

Open Hours: Tuesday to Friday 11.30-2.30pm & 6pm-late, Saturday & Sunday 8.30am-2.30pm & 6pm-late