



Huitres (Oysters)

<i>Huitres Fraiches de Tasmanie (GF)</i> Fresh Tasmanian oysters open to order	20.00/33.00
<i>Huitres a l'ail (GF)</i> Fresh Tasmanian oysters cooked with garlic & herbs	21.00/34.00
<i>Huitres Mornay</i> Fresh Tasmanian oysters grilled with a creamy cheese sauce	21.00/34.00
<i>Huitres Paris Go (GFO)</i> A mixed platter of the above	21.00/34.00

Les Potages Et Soupes (Soups)

<i>Soupe du jour</i> Soup of the day	See specials board
<i>Soupe a l'oignon gratinee</i> French onion soup	18.00

Entrees Chaudes (Hot Entrees)

<i>Poivron farcies au beurre blanc (GFO)</i> Vegetarian stuffed capsicum with mushroom risotto	15.00
<i>Sardines grillees (GF)</i> Bone Atlantic Sardines with virgin olive oil	16.00
<i>Tarte aux poireaux</i> Leek tart served with salad	16.00
<i>Escargots à la forestière (GF)</i> Forest mushroom cups topped with snails and a herbed garlic butter	18.00
<i>Omlette aux truffes (GF)</i> Black Truffle Omlette	17.00
<i>Queues de Canard aux flageolets (GF)</i> Confit duck shanks served with flageolet beans	17.00
<i>Caille a la Marocaine (GFO)</i> Grilled quail in Moroccan spices	18.00
<i>Andouillette braisee a la moutarde (GF)</i> Provincial pork course-grained offal sausage served on a mustard sauce	18.00
<i>Quenelles de merlan a la sauce crevette</i> King George whiting dumplings in a prawn sauce	17.00
<i>Moules au champagne</i> Fresh steamed southern Tasmanian mussels in a champagne sauce	17.00
<i>Raviolis au chevre</i> Ravioli filled with goats cheese & creamy basil sauce	16.00

Entrees Froides (Cold Entrees)

<i>Terrine de lapin (GF)</i> Home made rabbit terrine	16.00
<i>Rillettes de porc (GF)</i> Rustic pâté made from pork belly	16.00
<i>Pâté de foie de volailles</i> Chicken liver pâté	16.00
<i>Truite d'ocean marine (GF)</i> Freshly cured ocean trout marinated in dill, pernod, lemon & olive oil	19.00
<i>Plateau de charcuterie (GFO)</i> Variety of cured house made & cold meats	22.00
<i>Assiette Froide (GFO)</i> Combination of ocean trout, pâté and terrine	20.00

Plats de resistance (Main courses)

<i>Poisson du jour (GFO)</i> Two fish dishes of the day	Specials board
<i>Goujons de poisson au tartare</i> Fresh fish in beer batter with tartare sauce	30.00
<i>Plat du jour</i> Dish of the day	Specials board
<i>Steak Tartare (GF)</i> Hand cut eye fillet with various condiments & dash of cognac	39.00 (entree 21.00)
<i>Filet béarnaise (GF)</i> Prime Export Quality 250g Eye fillet served with bearnaise sauce	41.00
<i>Entrecote de boeuf (GFO)</i> Prime porterhouse steak with a choice of sauces (pepper, mushroom, bordelaise)	38.00
<i>Steak Frites Salade (GF)</i> Minute steak served with salad	33.00
<i>Boeuf Bourguignon</i> Beef cooked in red wine served with truffle mash	38.00
<i>Agneau du Jour</i> Lamb of the day	Specials board
<i>Poulet du Jour</i> Chicken of the day	Specials board
<i>Canard a la Montmorency</i> Confit Leg, Roasted Breast in a port, red current & wild babyfigs	41.00
<i>Cotlette de Porc (GFO)</i> Pork cutlet with pink peppercorn jus	36.00

Salades

<i>Salade de Roquefort (GF)</i> Butter lettuce, roquefort cheese with a walnut oil & champagne vinegar dressing	18.00
<i>Salade de betteraves au chevre (GF)</i> Roasted betroot served with goats cheese with raspberry vinigerette	17.00
<i>Salade d'aubergines (GF)</i> Cooked to order, slices of eggplant dressed with roasted red capsicum & a balsamic garlic vinegarette	14.00
<i>Salade de tomates (GF)</i> Fresh slices of tomato served with olives and basil dressing	13.00
<i>Salade verte (Green Salad) (GF)</i>	6.00/10.00

Accompagnements

<i>Frites (GF)</i>	8.00/11.00
<i>Vegetables (chef's selection) (GF)</i>	8.00/11.00

GF = Gluten Free GFO = Gluten Free Option Available