

PETIT & À PARTAGER

Uraidla Sourdough house butter (2)	3	Sardine Toast Port Lincoln sardines, pickled cucumber, fried capers, fennel, kewpie mayo, toasted brioche (3)	18
Garlic Butter Bun	4		
Smoky Bay Oysters (6) – natural, champagne vinaigrette (GF) – blue cheese gratin, sage, citrus butter – kilpatrick (GF)	24	Venison Carpaccio chestnut, green apple, Reggiano, horseradish mayo (GF)	20
Pan Seared Scallops Japanese scallops, saffron cream, roe, crispy shallot (3)(GF)	16	Roasted Westside Mushies smoked cauliflower purée, porcini emulsion, pine nuts (GF) (VEO)	22
Duck Liver Parfait mandarin gel, duck skin crumb, firecracker radish, croûtes (GFO)	16	Pork Cheek pink peppercorn crumb, pumpkin purée, leek, jus	22
Three Cheese Croquettes gruyere, provolone, d'affinois, lemon & chive aioli (4)(V)	18	Saffron Mussels 500g black mussels, saffron cream, heirloom tomato, basil, sourdough (GFO)	24
Tarama & Salmon Roe taramasalata, Yarra Valley roe, fried capers, blini	20		

PLATS PRINCIPAUX

Gnocchis d'Hiver aux Champignons gnocchi, wild mushroom, truffle, sage, Reggiano, beurre noisette (V)	30
Poitrine de Poulet pan roasted chicken breast, parsnip purée, pea, braised shallot, buckwheat, buttermilk dressing (GF)	34
Épaule de Porc Braisée braised pork shoulder, prosciutto, black barley, pickled kohlrabi, baby herbs, white onion soubise	36
Saumon à la Poêlé pan seared Atlantic salmon, confit kipfler potato, apple dill sago, red quinoa, pickled herb salad, citrus, herb oil (GF)	36
Confit de Canard confit duck leg, duck roulade w/ prosciutto, white polenta, baby carrot, celery, jus (GF)	38
Poisson du Jour – market fish of the day	MP
Coupe du Jour – butcher's cut of the day	MP

CLASSIQUES

Le Burger 200gm wagyu patty, jack cheese, lettuce, bacon, french onion tomato relish, Crafers sauce, garlic, onion & herb chips (GFO)	28
Chicken Schnitzel free range chicken breast, frisée salad, garlic, onion & herb chips (w/ sauce +2 or w/ parmigiana +4)	24
Calamari à la Persillade buttermilk fried calamari, shaved fennel salad, squid ink aioli, parsley sauce, garlic, onion & herb chips	28
SA Sustainable Fish & Chips frisée salad, tartare, garlic, onion & herb chips (GFO)	28
Steak Frites 300gm MSA sirloin, shaved cabbage salad, Café de Paris butter, shoestring fries (GFO)	36

BOURGUIGNON & BRÛLÉE

beef bourguignon,
pommes purée,
&
crème brûlée
40

(Monday - Thursday)

WEEKEND ROAST

**Slow Braised Whole
Lamb Shoulder**

pea purée,
roast pumpkin,
confit chat potato,
sauce crème fraîche (GF)
80

(Available Saturday
& Sunday)

EXTRAS

Frisée Salad

pear, cucumber,
pickled onion,
chardonnay vinaigrette
(GF)(VE) **10**

Frites

shoestring fries,
aioli (VEO)(GFO) **10**

Sautéed Greens

toasted almond & raspberry
vinaigrette caramel (V) **10**

Chefs Vegetables
MP

Sauce

Gravy, Mushroom,
Pepper, Café de Paris butter,
Beerenberg mustards **2**

Monday to Friday lunch: all senior card holders receive 25% discount on mains & dessert
(excludes public holidays and bourguignon & brûlée)

(V) vegetarian | (GF)(GFO) gluten free or option | (VE)(VEO) vegan or option
management cannot guarantee meals without traces of allergy items

^public holidays will incur a 15% surcharge