

A selection of French Salade Composé
Ideal as a light meal for lunch Monday to Friday \$22.00

- Lyonnaise salade with duck, egg, lardons, artichoke, croutons and shallot dressing
- Salade nicoise with tuna, egg, peppers, potatoes, tomatoes, olives, anchovies and aioli
- Grilled octopus with chorizo , kipflers, avocado, rocket, lemon and pimento

With a glass of Rosé wine and our artisan French bread, you could almost be in France!

Entrées

Chèvre and leek tartlet au gratin (v) \$18.80

New season asparagus spears with truffle provolone, soft boiled egg (v) \$18.80

Crispy duck with salade lyonnaise, egg, lardons, croutons and shallot dressing \$19.80

Sautéed Fremantle octopus and chorizo with kipflers, parsley and pimento (gf) \$19.80

Carpaccio of beef with truffle mayonnaise, caperberries, pickled mushrooms and rocket \$19.80

Cured king salmon, horseradish crème fraiche, organic baby beets, avocado mousse (gf) \$18.80

Seared scallops, watercress veloute, jamón and sautéed new potatoes \$22.50

Bel oro melon with prosciutto, gorgonzola, basil and rocket \$19.80

Steak tartare with grilled baguette – Entree \$29.80 Main \$39.80

Garnitures

French sour dough baguette, butter (for 2) \$7.00

Green salade, vinaigrette \$9.80

French fries with aioli \$8.00

Today's market vegetable dish \$10.80

**Guarantee: If you are not delighted with your meal, it will be replaced without question, or you will not be charged -
Francis & Marilyn Domenech**

BYO Wine Monday to Thursday - \$6.80 per person corkage. One bill per table

Head Chef : Graham Waddell

Sous Chef: Sarah Sullivan

Plats Principaux

Char grilled pork cutlet with Montpellier butter and new potatoes sautéed in duck fat \$37.50

Seared Mooloolaba prawns with chilli, garlic, marjoram, saffron and artisan pasta \$37.00

Gruyere crumbed veal fillets with grilled summer vegetables, anchoide and jus gras \$39.50

Market fish fillet \$39.50

Roasted duck breast, celeriac puree, butternut squash, pickled cherries ,honey jus (gf) \$42.80

Grilled lamb backstrap with pissaladière tart and basil puree (gf) \$42.80.

Black Angus steaks served with provençal tomato, French fries and Cafe de Paris butter (gf)

Sirloin – 300gms \$38.80

Rib-eye – 300gms \$39.80

Children's Meals

\$1.50 per year of age – up to and including 12 years

- Minute steak with green salad and pommes frites (gf)
- Pan fried market fish with green salad, lemon and pommes frites (gf)
 - Artisan pasta with tomato fondue and pecorino cheese (v)

Followed by ice cream for dessert and served with their choice of soft drink.

Fromage

- Farmers union centenary cheddar (Sth Australia) \$12.00
 - Top paddock brie (Gippsland, Vic) \$12.00
 - Jindi blue (Gippsland , Vic) \$12.00
 - Meredith Chèvre (Geelong, Vic) \$12.00

Served with dried muscatel grapes and baguette toast

Dessert

Hot chocolate mousse with toasted coconut ice-cream (gf) \$16.00

Poached peaches in sweet wine with lavender ice-cream,
raspberries and pistachio praline \$14.80

Crème brûlée (gf) \$14.80

Guava panna cotta with iced berries and hot white chocolate sauce \$14.80

Petit fours \$10.00

Passion fruit soufflé with mango sorbet (gf) \$18.00

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