

#### GROUP FEASTS

ALL SERVED WITH FRENCH GARLIC BREAD AND YOUR
CHOICE OF TWO SIDES AND TWO DESSERTS (A DEUX) OR
FOUR SIDES AND FOUR DESSERTS (A QUATRE)

Items marked \* require twenty-four hours notice.

A DEUX / A QUATRE

LE POULET\*

\$69 / \$129

Smokey, tender charcoal roast chicken served carved and jointed with crisp seasoned skin.

L'AGNEAU\*

\$99 / \$189

Medium rare French roast leg of lamb flavoured with fleur de sel, garlic and herbs, thinly sliced and topped with decadent red wine jus.

LA CANARD\*

\$109 / \$169

Charcoal roast duck with decadent confit legs. Traditional, classic, and delicious.

THE TOMAHAWK

\$159 / \$239

Premium hand-cut MSA grade Australian steak, expertly seasoned and charcoal grilled. Expertly carved and served with the bone.

#### THE CHEFS' PLATTER

\$169 / \$239

An absolute feast! Expertly grilled Bass Strait MB2+ rib eye steak, barbequed baby back pork ribs in our chef's homemade sauce, exceptionally tender chicken Maryland served with a delicate pesto stuffing, artisan Provencale pork sausages, and succulent charcoal grilled butterflied giant prawns.



#### A LA CARTE

### ENTREES

FRENCH GARLIC BREAD	
Housemade rustic baguette, with cultured butter, garlic and fresh parsley.	
HERB ROASTED BONE MARROW	\$14
Two substantial pieces coated in traditional herbs and charcoal roasted.	
ESCARGOT	\$15
Served with tender garlic, butter and white wine.	
PORTABELLO MUSHROOM	\$17
Charcoal grilled with roast almonds, indulgent lemon beurre blanc, and artisanal buffalo mozzarella.	
FRITURE DE CALAMAR	\$18
Incredibly tender Cone Bay calamari with a light herb seasoning flash fried until golder Served with housemade aioli and fried garlic and parsley.	n.
STEAK TARTARE	\$19
Premium hand-cut Australian steak with our chefs' secret herbs and seasonings. Served with delicious cured egg yolk and traditional condiments.	

Three chilli and herb coated king prawns, butterflied and charcoal grilled

\$23

BUTTERFLIED CHARGRILLED PRAWNS



### A LA CARTE

#### MAINS

THE RESERVE OF THE POINT METON	ŲΟ
Thick and juicy with light marbling. Served with your choice of Paris mash or steak frie	es.
WOOD FIRED BARRAMUNDI	\$30
Expertly seasoned and delicately charcoal grilled. Smokey, tender and delicious. Served with silky mash.	
LA BOUCHERIE RISOTTO	\$30
Farm fresh French peas, mint and grilled zucchini.	
BASS STRAIT RIB EYE MB 2+	\$32
Full flavoured and delicious with great marbling. Served with your choice of Paris mash c	or fries.
LAMB CLASSIQUE	\$32
Tender Medium rare Junee lamb leg, soft creamy polenta, rich ratatouille and basil sa	lsa.
BASS STRAIT EYE FILLET	\$37
Buttery and tender. Served with Paris mash or steak fries.	
BABY BACK PORK RIBS	\$39

The king of steaks! rich, excellently marbled and full flavoured. A true sensation.

Served with mash or fries.

\$58

RANGERS VALLEY WAGYU RIB EYE MB 6+



### A LA CARTE

### SIDES

DUCK FAT POTATOES  Tender, fluffy roast potatoes sprinkled with fines herbes and fleur de sel	\$10
PARIS MASH  Silky, creamy and buttery.	\$11
STEAK FRIES  Thick cut and golden, tossed in fleur de sel	\$9
MAC AND CHEESE  homemade with sharp cheddar, gruyere and buffalo mozzarella.	\$11
GRILLED BROCCOLINI	\$10
Smokey and delicious. Charcoal grilled with olive oil, fleur de sel and lemon.  HONEY MUSTARD CARROTS	\$10
Roast organic carrots tossed in a delicious butter, honey and French mistard sauce.	<b>^</b>
SALADE CLASSIQUE  Crisp sweet Cos lettuce, jewelled cranberries and homemade dressing.	\$9



#### A LA CARTE

### DESSERTS

BASQUE CHEES	ECAKE  A house specialty! Deliciously creamy and indulgent.	\$8
STICKY DATE PU	JDDING Served with honemade sticky toffee sauce.	\$8

CHEESE PLATTER \$18

Delicious assortment of French and Australian cheeses, quince paste, roasted nuts and homemade crackers.



#### PREMIUM FROZEN MEALS

### \$27 EACH

#### **BOEUF BOURGUIGNON**

Slow simmered premium beef, and braised mushrooms in a rich red wine jus. Served with silky Paris mash.

#### COQ AU VIN

A French classic! slow braised organic chicken, spec, mushrooms and onion, simmered for hours in a delicious rich Burgundy wine. Served with silky Paris mash.

#### DUCK CASSOULET

Rich, comforting Bortolli beans, soec, and braised root vegetables slow-cooked with olive oil, wine and garlic. Served with an indulgent whole confit duck leg and silky Paris mash.