


Breakfast & Sandwich

Poached eggs on toast, sourdough	10.5
Extras	
fried or poached egg 2.	ratatouille 4.5
extra toast 2.5	hash brown 4.5
bacon 4.5	mushroom 4.5
goat cheese, shallots & herbs 4.5	
Oeufs à la coque & "mouillettes"	12.
soft boiled eggs & soldiers with Espelette butter	
Braised ham hock & parsley, hash brown, poached egg, jus de cuisson	19.
One pan breakfast, ratatouille, fresh goat cheese, egg & parsley with sourdough toasts	18.
Sauteed mushrooms with butter & thyme, toasts parsnip crisp & porcini salt, poached egg, comte cheese	18.
Croissant or fresh baguette with butter & jam	6.
Croissant with ham off the bone & emmental cheese or tomato & cheese	6.
Croque monsieur à la truffe	14.
ham off the bone, gruyère, mustard & truffle bèchamel toastie	
~ or make it a madame! (with a fried egg)	16.

LE PETIT DEJEUNER CONTINENTAL

Tea, small coffee or hot chocolate, 
orange juice, croissant, baguette, gruyère, ham
Soft boiled egg, french butter & jam
22.

Quiche of the day & green salad 10. + a small fries 4.

Sandwich Parisien 10. add a small fries 4.
half baguette, ham off the bone, gruyère & french butter

Sandwich provençal 12. add a small fries 4.
half baguette, roasted capsicum, goat cheese, pesto mix leaf

Mitraillette 17.
baguette, grilled steak, French fries, pickled cucumber, aioli

Salade de chevre chaud 19.
Baked goat cheese on toast with Provence herbs & honey. Walnuts, balsamic onions, tomatoes & lettuce

Lunch A la carte or

2 Courses \$36 / 3 Courses \$45
from 11.30am



Entrées

Escargots - snails baked with garlic butter (6)	15.
Marinated octopus , heirloom beetroot puree & pickles	15.
Assiette de charcuterie - ham hock & parsley terrine, cured salami, cornichons	15.
Huîtres (4) freshly shucked oysters, shallots vinaigrette	16.
Soupe du jour - soup of the day	15.

Plats de resistances

Fish of the day , leeks fondue, sauce marinière	24.
Bavette à l'échalotte - Flank steak, shallot sauce & french fries	26. + \$2 on menu
Steak Tartare "au couteau" & French fries	26. + \$2 on menu
Mussels & Normandy cider , French fries	24.
Coq au vin - chicken leg marinated & braised with red wine, mushroom, lardons & potatoes	24.
Gnocchi à la Parisienne - homemade Parisienne gnocchi, confit pumpkin, porcini sauce	24.

A côté!

French fries & aioli	8.
Peas , braised lettuce & lardons (veg option available)	9.
Soft leaves salad , french dressing	7.

Desserts

13.each



Crème brûlée

Tarte Tatin, caramelised apple tart cooked upside down

Baba au rhum, fresh berries, crème chantilly

Assiette de fromages, selection of 2 french cheeses



Coffee

black or milk coffee 4. iced latte 4.5.
 with Bonsoy 4.5 iced coffee(ice cream) 6.5.
 with almond milk 4.5. iced chocolate(ice cream) 6.5.
 with oat milk 4.5. hot chocolate 4.
 with lactose free milk 4.5 mocha 4.
 chamellia fresh chai latte 5.

Soft - Pour les petits joueurs

Moda sparkling water 700 ml 7.
 Orangina 5.
 Home-made strawberry lemonade or
 passion fruit limeade 6.
 Home-made Marco-Polo iced tea (red tea) 6.

Beers & ciders

On Tap

1664 lager	7 pot	14 pint
Chimay triple 250ml	14 pot	
L'Authentique French cider	7.5 pot	15 pint

Bottles

Bonza Australian ale 11.
 Bon ap pale ale 10.5.
 White rabbit dark ale 10.5
 White rabbit white ale 10.5
 Chimay amber ale 14.5
 Schofferhofer wheat beer 500ml 14.5.
 James Boags light 7.5

Brittany Cider

Cornouaille 375 ml 19.



Tea Mariage frères 5.

French breakfast (black tea)
flamboyant black tea with citrus notes
Earl grey French blue (black tea)
elegant silky blend & blue flowers
Vert provence (green tea)
mellow green tea rose & lavender
Chai tea
imperial spices, cloves, cinnamon, ginger, cardamon
Milky blue (blue tea)
milky texture, notes of chestnuts & cream patissière
Marco polo rouge (roobios herbal tea)
scented with fruits and flowers from China
Dream tea (herbal)
mix of chamomile, verbena, lemongrass, balm mint...
Peppermint (herbal)
 artisan herbal tea

juices

Fresh Orange juice 7
 Banana, mango, passion fruit 6.
 Apple 6.



Brunchtails

Mimosa 11. orange, cointreau, sparkling
 Bloody marie 14.

Cocktails

Tom Collins 10. gin, lemon, soda, syrup
Aperol spritz 14. aperol, sparkling, soda, orange twist
Spiced Rhum Mojito 17. Kraken mojito
Elderflower Fizz 18. Triple G gin, St Germain liquor, soda
French negroni 18. Le Gin, Dolin bitter, Gentiane pontiane, cassis
Espresso Martini 18. whitelight vodka, kahlua liqueur, frangelico, coffee

Wine by the glass

Bulles

Heidsieck monopole champagne NV 18
 Louis Perdrier ~ Burgundy NV 10

Vin Blanc

SAUVIGNON BLANC BLEND - SOUTH WEST
 Domaine du Tariquet classic 2018' 12 36
 MELON DE BOURGOGNE - LOIRE VALLEY
 Muscadet sur lie, Batard Langelier 2019' 13 38
 CHARDONNAY - BURGUNDY
 Bouchard "La Vignee" 2018' 15 42
 PICPOUL DE PINET - LANGUEDOC
 C'est pas la mer a boire, 2018' 12 36
 GRENACHE, ROUSSANE - RHONE VALLEY
 Chateau Mourgues du Gres 2019' 14 42



18
10

Vin Rosé

GRENACHE - PROVENCE
 Ferrages, Cotes de Provence 2018' 11 32

Vin Rouge

500ml
carafe

GAMAY-BEAUJOLAIS
 Chateau Pizay 2018' 13 38

12

36

PINOT NOIR - BURGUNDY
 Coteaux Bourguignon, Trelnel 2016' 12 36

13

38

GRENACHE, SYRAH - RHONE VALLEY
 Ciboise by Chapoutier 2017' 11 34

15

42

MERLOT - BORDEAUX
 Chateau Mazerolles Benoit, Blaye 2016' 15 45

12

36

MALBEC, SOUTH WEST
 Cahors, Chateau la Reyne, Tradition 2018 14 41

14

42

SYRAH, LANGUEDOC
 Cotes de Thongues, Domaine de l'Arjolle 2019 16 48



500ml
carafe

11

32

13

500ml
carafe

13

38

12

36

11

34

15

45

14

41

16

48

Ask you waiter if you would like to see the full wine list