

## Breakfast & Sandwich

- Poached eggs on toast, sourdough** 10.5
- Extras**  
 fried or poached egg 2.  
 extra toast 2.5  
 bacon 4.5
- ratatouille 4.5  
 goat cheese 4.5  
 mushroom 4.5
- Oeufs à la coque & "mouillettes"** 12.  
 soft boiled eggs & soldiers with Espelette butter
- Toasted waffle, fried eggs, bacon, honey & seeded mustard glaze** 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 béchamel 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*

**Salad Parisienne** 20.  
*ham off the bone, emmental cheese, croutons, lettuce, tomatoes, hard boiled egg, dijon vinaigrette*

## 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**, potatoes "à l'huile", confit tomatoes, asparagus, capsicum, spring onions 15.
- Assiette de charcuterie** - country style terrine & cured salami & cornichons 15.
- Huîtres (4)** freshly shucked oysters, shallot vinaigrette 16.
- Oeufs mimosa** - beetroot's deviled eggs, black garlic, salmon caviar, persillade sauce 15.

### Plats de resistances

- Fish of the day**, zucchini "persillade", mango & herbs dressing 24.
- Bavette à l'échalotte** - Flank steak with shallot sauce and french fries \$26 + \$2 on menu
- Steak Tartare** "au couteau" & French fries 26.  
 + \$2 on menu
- Mussels & Normandy cider**, French fries 24.
- Poulet roti au jus** - sous-vide chicken breast, rosemary & chicken jus, piperade 24.
- Gnocchi Provencale** - homemade Parisienne gnocchi, green asparagus, dry tomatoes, black olives, goat's cheese, pine-nuts 24.

### À côté!



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

### Desserts

13.each

- Crème brûlée**
- Bourdaloue**, Poached pear & almond tart, crème Anglaise
- Mousse au chocolat**, dark & rich chocolate mousse
- Assiette de fromages**, selection of 2 french cheeses



# Coffee

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

# Soft - Pour les petits joueurs

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

# Beers & ciders

## On Tap

- |                             |         |         |
|-----------------------------|---------|---------|
| Tropical splash Pacific Ale | 6.5 pot | 13 pint |
| 1664 lager                  | 7 pot   | 14 pint |
| L'Authentique French cider  | 7.5 pot | 15 pint |

## Bottles

- Colonial IPA 11.
- Kaiju paradise pilsner 11.
- Bon ap pale ale 10.5.
- Stomping ground pale ale 10.5
- Stomping ground passion fruit smash sour 11.
- Quiet deeds session ale 11
- White rabbit dark ale 10.5
- Trappistes Rochefort #6 Belgium strong ale 7.5% 14.5.
- Saint Feuillien Belgium blonde 7.5% 14.5.
- Schofferhofer wheat beer 500ml 14.5.
- Prickly moses light 7.5



## Brittany Cider

# Wine by the glass

## Bulles

- Heidsieck monopole champagne NV
- Louis Perdrier ~ Burgundy NV

## Vin Blanc

- SAUVIGNON BLANC - SOUTH WEST  
Pepe's Beret 2018' 11 34
- VERMENTINO - PROVENCE  
Chateau la Gordonne 2017' 13 38
- CHARDONNAY - BURGUNDY  
Bouchard "La Vignee" 2018' 15 42
- MELON DE BOURGOGNE - LOIRE VALLEY  
Muscadet sur lie, Batard Langelier, 2018' 13 38
- PINOT GRIS - CASTLEMAINE  
Jean-Paul 2020' 13 38



18  
10

500ml  
carafe

## Vin Rosé

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

## Vin Rouge

- GAMAY-BEAUJOLAIS  
Chateau Pizay 2018' 13 38
- PINOT NOIR - BURGUNDY  
Coteaux Bourguignon, Trenel 2016' 12 36
- GRENACHE, SYRAH - RHONE VALLEY  
Ciboise by Chapoutier 2017' 11 34
- MERLOT, CABERNET - BORDEAUX  
Chateau l'Eglise, Bordeaux 2018' 11 34
- MALBEC, SOUTH WEST  
La Galope, Comte Tomlosan 12 36
- TANNAT, SOUTH WEST  
Madiran, Chateau Bouscasse 2012' 15 45



500ml  
carafe

# Tea Mariage freres 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, cucumber & mint water
- French negroni 18. Le Gin, Dolin bitter, Gentiane pontiane, cassis
- Espresso Martini 18. whitelight vodka, kahlua liqueur, frangelico, coffee

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