

Breakfast til 4 pm

Poached eggs on toast, sourdough	10.5
Oeufs a la coque & "mouillettes" soft boiled eggs & soldiers with truffled butter	12.
Smashed avocado, soft waffle, confit tomatoes, balsamic onions, goat's cheese, pinenuts & poached egg	18.
Baked egg, ratatouille, fresh goat cheese & parsley sourdough toasts	18.
Peas "a la Parisienne", peas, poached egg, hash brown, hollandaise sauce, crispy bacon	18.
King brown mushrooms, butter & thyme, parsnip crisp & porcini salt, poached egg, goat cheese curd	18.
Croque monsieur ham off the bone, gruyère & mustard bèchamel toastie	14.
~ or make it a madame! (with a fried egg)	16.
Croissant or fresh baguette with butter & jam	5.
Croissant with ham off the bone & cheese	6.

Extras

fried or poached egg 2.	smashed avocado 4.5
extra toast 2.5	hash brown 4.5
bacon 4.5	mushroom 4.5
meredith goat cheese 5.	

LE PETIT DEJEUNER CONTINENTAL

Tea, coffee or hot chocolate,
Fresh orange juice,
Croissant, baguette, gruyere, ham
Soft boiled egg, french butter & jam
19.5.

Sandwich & salads

take away available

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 Brie 12. add a small fries 4.
half baguette, double cream brie, cured ham,
salsa verde

Sandwich Provencal 11. add a small fries +4
half baguette, roasted capsicum, goat cheese,
walnuts & salsa verde

Goat cheese salad 20.
goat cheese baked with onions & figs chutney
"en papillotte", cherry tomatoes, walnuts,
bacon, croutons, mix leaf & balsamic cream

Mitraillette 17.
baguette, grilled rump steak, frites, herb sauce

Lunch ~ Prix Fixe

2 Courses \$33 / 3 Courses \$40
from 11.30am

Entrées

Escargots - snails baked with garlic butter (6)	15.
Huitres - oysters with shallots vinaigrette (3)	12.
Asperges glacés Green asparagus, sauce mousseline, pinenuts & chives	13.
Chicken parfait & salami with condiments	13.
Brandade de morue - Salt cod & potatoes emulsion served with garlic toast	15.
Ora King salmon marinated with vermouth & dill. Baby beets, wild rocket, quark & herbs dressing, avruga caviar	e : 17. m : 25

Mains

Fish of the day, zucchini julienne, sauce vierge with cherry tomatoes	24.
Rump steak- with potatoes "en persillade", your choice of beurre maitre d'hotel or black pepper & cognac sauce	26.+2
Mussels & Normandy cider, frites	24.
Plat du jour - chef's choice	poa
Steak Tartare "au couteau" & frites	24.

Sides

French fries	8.
Broccolini, shallots & walnuts	9.
Soft leaves salad, french dressing	7.

Sweets

13.each

Profiterole, "craquelin" choux pastry, 67%
dark chocolate sauce, vanilla ice-cream

Crème brulée

Tarte Tatin, caramelised apple tart cooked
upside down, caramel sauce, cream

Charcuterie & cheese

served with sourdough baguette

12 each / selection of 3 32. / selection of 6 58.

Parfait de foie de volaille
chicken liver parfait

Rillettes aux 2 saumons
Salmon rillettes, dill, quark

Jambon de pays
cured ham

Saucisson sec
dry french style salami

Terrine de campagne
pork & chicken terrine

Terrine de chevre
goat cheese & Mediterranean
salsa

Bleu de Laqueuille
cow, creamy & soft blue

Brillat-Savarin
cow, triple cream

Comté 18 month
cow, semi hard

Onetik chebris
goat & sheep, semi-hard

Camembert Rouzaire
cow, classic & creamy

Fougerus Rouzaire
Brie, double cream

Saint-Maure de Touraine
Goat, soft ashes

Open 7 days- 10am till late- 361 days
10% surcharge on Public Holiday
A credit card surcharge apply to cover bank charges

Coffee

- black or milk coffee 3.5.
- with Bonsoy 4.
- with almond milk 4.5.
- with oat milk 4.5.
- mocha 4.
- iced latte 4.
- iced coffee 6.5.
- iced chocolate 6.5.
- hot chocolate 4.
- chamellia fresh chai latte 4.

Soft - Pour les petits joueurs

- Hepburn sparkling water 7. 500ml
- Orangina 5.
- Home-made strawberry lemonade 6.
- Home-made mango lime-ade 6.
- Hepburn sparkling blood orange 6.
- Hepburn ginger beer 6.
- Home-made Marco-Polo iced tea (red tea) 6.

Beers & ciders

- Coopers Pale Ale 6. pot 12.5 pint
- 1664 lager 7. pot 13.5 pint
- Bon ap pale ale 9.5.
- White rabbit dark ale 10.5
- Balter IPA 10.
- 375ml Sirene farmhouse red beer 13.
- 375ml Sirene praline stout 14.
- Gavroche French red ale 8.5% 14.
- Kwak Belgium amber ale 8% 14.
- Bellerose blonde 6.5% 14.
- Trumer pilsner 10.
- James Boags light 7.5
- Coldstream apple cider 9.5
- Fils de Pomme 13. Normandy pear cider
- Cornouaille 19. Brittany apple cider 375ml



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
- RIESLING - CASTLEMAINE
- Jean Paul 2019’ 13 38
- CHARDONNAY - BURGUNDY
- Bouchard ‘la Vignée” 2018’ 15 42
- VIOGNIER - LANGUEDOC
- Domaine de Viranel 2017’ 14 40
- CHARDONNAY, SAUVIGNON, SEMILLON, BORDEAUX
- Le petit Courselle ‘Les Copinnes’ 2018’ 14 40
- SAUVIGNON BLANC - SANCERRE
- Sancerre Domaine Delaporte 2017’ 19 51

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, verbenas, lemongrass, balm mint...
- Peppermint (herbal)
- artisan herbal tea

Cold press juices

- Orange 6.
- Carrot, orange, ginger 7.
- Pineapple, apple 7.

Brunchtails

- Mimosa 10. orange, cointreau, sparkling
- Bon Ap’ mimosa 12. mango, kraken rum, 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
- Ginger lips 16. white light vodka, ginger, strawberry, lemon
- Elderflower Fizz 18. Triple G gin, St Germain, tonic, cucumber
- French negroni 18. Le Gin, Dolin bitter, Gentiane pontiane, cassis
- Espresso Martini 18. whitelight vodka, kahlua liqueur, frangelico, coffee



18

10

Vin Rosé

- GRENACHE BLEND - PROVENCE
- Chateau des Ferrages 2018 18’



500ml
carafe

11

32

Vin Rouge

- GAMAY-BEAUJOLAIS
- Chateau Pizay 2017 13 38
- PINOT NOIR - BEECHWORTH
- Indigo 2017’ 14 40
- GRENACHE, SYRAH - RHONE VALLEY
- Ciboise by Chapoutier 2017’ 11 34
- Chateauneuf du Pape by Chapoutier 2016’ 29 96
- SYRAH, GRENACHE, CARIGNAN - LANGUEDOC
- Chateau Viranel Saint Chinian 2014’ 15 42
- MALBEC - SOUTH WEST
- La Galope, Comté Tolosan 2015’ 12 36
- MERLOT, CABERNET - BORDEAUX
- Chateau Meillac, Bordeaux supérieur 2012’ 15 42

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