

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
- Toasted sandwiches**
 * *raclette cheese, ham off the bone, dijon, cornichons* 13.
 * *chicken, ratatouille, hard goat's cheese* 13.
 * *Sauteed mushrooms, garlic & thyme, Blue & comte cheese* 13.
- 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.
- Soupe de poisson** - fish soup with Saffron & tomatoe, rouille, gruyere & croutons 16.

Plats de resistances

- Fish of the day**, zucchini "persillade", mango & herbs dressing 24.
- Steak de la maison** - eye fillet steak with French fries, choice of Kampot pepper & cognac sauce or cafe de paris + \$2 on menu 26.
- Steak Tartare** "au couteau" & French fries + \$2 on menu 26.
- 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 4.
- 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.
- Hepburn ginger beer 6.
- Home-made Marco-Polo iced tea (red tea) 6.

Beers & ciders

On Tap

- Park life IPA 6.5 pot 13 pint
- 1664 lager 7 pot 14 pint
- L'Authentique French cider 7.5 pot 15 pint

Bottles

- Kaiju krush tropical ale 11.
- Kaiju paradise pilsner 11.
- Bon ap pale ale 10.5.
- Stompingground pale ale 10.5
- Quiet deeds session ale 11
- White rabbit dark ale 10.5
- Kwak Belgium amber ale 8% 14.
- Schofferhofer wheat beer 500ml 14.5.
- Prickly moses 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

- Orange 6.
- Banana, mango, passion fruit 6.
- Apple 6.



Brunchtails

- Mimosa 10. 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, tonic, cucumber
- 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
- Louis Perdrier ~ Burgundy NV

Vin Blanc

- SAUVIGNON BLANC - SOUTH WEST
Pepe's Beret 2018'
- VERMENTINO - PROVENCE
Chateau la Gordonne 2015'
- CHARDONNAY - BURGUNDY
Bouchard "La Vignee" 2018'
- MELON DE BOURGOGNE - LOIRE VALLEY
Muscadet sur lie, Batard Langelier, 2018'
- PINOT GRIS - CASTLEMAINE
Jean-Paul 2020'



18
10

500ml
carafe

Vin Rosé

- GRENACHE - PROVENCE
Ferrages, Cotes de Provence 2018'

Vin Rouge

- GAMAY-BEAUJOLAIS
Chateau Pizay 2018'
- PINOT NOIR - BURGUNDY
Coteaux Bourguignon, Trelnel 2016'
- GRENACHE, SYRAH - RHONE VALLEY
Ciboise by Chapoutier 2017'
- MERLOT, CABERNET - BORDEAUX
Chateau Meillac, Bordeaux supérieur 2012'
- MALBEC, SOUTH WEST
La Galope, Comte Tomlosan
- TANNAT, SOUTH WEST
Madiran, Chateau Bouscasse 2012'



500ml
carafe

11 32
13 38
12 36
11 34
15 42
12 36
15 45

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