PARLOUR

FRENCH 75 — 26
Bulldog gin, lemon, Champagne

FRENCH MARTINI — 26
Ketel One vodka, Chambord, pineapple

KIR — 18
Cassis, chardonnay

KIR ROYALE — 26
Cassis, Champagne

STEAK & FRITES

MONDAY & TUESDAY
Fillet of beef, peppercorn sauce, unlimited pommes frites — 40

Offer available 5pm until 9pm

SUNDAY ROAST

SUNDAY
Roasted chicken breast & leg, honey-roasted carrots, mushrooms, greens, potato fondant, yorkshire pudding, served with jus — 35

Offer available 12pm until sold out

SOUP DU JOUR

EVERY DAY

Ask the team what is simmering today

Lunch & Dinner

ENTRÉES

BAGUETTE & BUTTER — 8 EA

OYSTERS (A) — 8 EA
Served natural, mignonette dressing

MARINATED OLIVES — 10
Extra virgin olive oil, lemon, rosemary

ESCARGOT BONE MARROW — 28 EA
Pernod galic butter, brioche breadcrumbs

CHICKEN LIVER PARFAIT — 29
Iranian figs, cornichons, croutons

SPRING ASPARAGUS — 29
Beurre blanc, lemon, salmon roe (A), Avruga caviar (I)

TUNA TARTARE (A) — 30
Red wine vinegar, crème fraiche, caviar (I), chives Brick wafer, nasturtium, black pepper

ZUCCHINI FLOWER BIEGNETS — 29
Capers remoulade, cornichons, lemon, parsley, celeriac julienne

PRAWN ROLL (A) — 18 EA
King prawns, gem lettuce, salmon roe (A)

FILLET O FISH (A) — 17 EA
Salt cod, gribiche, cheese, Avruga caviar (I)

LYONNAISE SKEWER — 20 EA
Grilled sausage skewer, roasted red peppers

LES PLATS

STEAK TARTARE — 30/40
Quail egg, croutons

CHARCUTERIE PLATE — 35
Saucisson, duck rillettes, pork terrine cornichons, quince, baguette

TWICE BAKED SOUFFLÉ — 28
Gruyère, crème

PRINCIPAUX

SALMON (A) — 45
Orange Grand Marnier beurre blanc bay leaf, kipfler potato

SEARED TUNA (A) — 40
Green & white beans, asparagus, sauce verte

STEAK & FRITES — 45
Fillet of beef, peppercorn sauce, pommes frites

PORK CUTLET — 39
Peas à la française, mustard jus

TOMATO TARTE TARTIN — 37
Roasted tomatoes, petite bouche

POMMES FRITES — 14

GREEN SALAD — 15

DESSERTS

CRUMBRÛLÉE — 25
Apple, rhubarb, crumble brûlée

ÉCLAIR — 22
Choux shell, hazelnut crème

ICE CREAM — 18
French Tahitian bean ice cream, maraschino cherry compote

STICKY DATE MADELINES — 20
Chantilly, salted caramel sauce
Add: vanilla ice cream — 6

FROMAGES

BRILLAT SAVARIN — 18
Normandy, France
Triple cream, cow's milk

HEIDI GRUYÈ — 18
Tasmania, Australia
Semi-hard, cow's milk

Served with quince paste, cornichons, baguette

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contact risks within the kitchen. If you have any allergies, please inform our team. 15% surcharge applies on public holidays. All groups 8+ are required to dine on our Prix Fixe menu and there will be a 10% service charge added to the final bill. No spilt payments.Please note we are a cashless venue.
Seafood Origin: Australian (A), Imported (I), Mixed Origins (M)

PARLOUR