

PARLOUR

FRENCH 75 — 24
Bulldog gin, lemon, Champagne

FRENCH MARTINI — 24
Ketel One vodka, Chambord, pineapple

KIR — 16
Cassis, chardonnay

KIR ROYALE — 24
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

MULLED WINE

SPICED MULLED WINE WINTER WARMER

A gently heated red wine infused with warming spices, orange peel, and subtle sweetness. Aromas of cinnamon, clove, and star anise create a comforting, aromatic experience perfect for cooler evenings.

GLASS — 15

ENTRÉES

BAGUETTE & BUTTER — 8 EA

OYSTERS (A) — 8 EA

Served natural, mignonette dressing

Suggested Pairing: NV Perrier Jouët Grand Brut Champagne — **30**

ESCARGOTS SKEWER — 22

Garlic, lemon butter, tomato confit, brioche

CHICKEN LIVER PARFAIT — 28

Iranian figs, cornichons, croutons

CONFIT TROUT RILLETTE (A) — 29

Sauternes jelly, cornichons, bread

TUNA TARTARE (A) — 27

Red wine vinegar, crème fraîche, caviar (I), chives
Brick wafers, nasturtium, black pepper

TROIS FROMAGES TOASTIE — 22

Tête de Moine, Parmesan, Gruyère
quince paste, cornichon

FILLET O FISH (A) — 17 EA

Salt cod, gribiche, cheese, Avruga caviar (I)

PRAWN ROLL (A) — 17 EA

King prawns, gem lettuce, salmon roe (I)

LYONNAISE SKEWER — 19 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 — 27

Gruyère, crème



PRINCIPAUX

SALMON (A) — 45

Orange Grand Marnier beurre blanc
bay leaf, kipfler potato

SEARED TUNA (A) — 37

Seared tuna, soft boiled egg
sauce vierge, tarragon

STEAK & FRITES — 45

Fillet of beef, peppercorn sauce, pommes frites

DUCK CONFIT — 41

Blood plum, endive salad, red wine vinegar sauce

ESCHALOT TARTE TARTIN — 34

Eschalot lemon thyme tarte, goats cheese



POMMES FRITES — 14

GREEN SALAD — 15

DESSERTS

CRUMBRÛLÉE — 25

Apple, rhubarb, crumble brûlée

ÉCLAIR — 22

Choux shell, 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

BRIE AUX TRUFFES — 15

White mould, France

OSSAU IRATY — 18

Semi-hard, France AOC

Served with quince, 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. All credit cards transactions incur a 1.5% surcharge and a 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.

Seafood Origin: Australian (A), Imported (I), Mixed Origins (M)

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