

# 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

## DESSERTS

**CRÈME BRÛLÉE — 25**

**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)