

Chef's Signature

La Saveur Escargots Bourgogne 14
(1/2 doz)Marinated snails baked in café de Paris butter on sautéed baby spinach w` baguette

Ail et piment seiche

Garlic & Chilli Cuttlefish 20
Pan fried cuttlefish with garlic, chilli, parsley, shallot, tomato in olive oil, w` crispy cappers

Scallops Florentine 24

Grilled scallops on sautéed spinach with béchamel sauce

Canard À le`cerise /Duck Cherry 36

Double roasted duck in honey cherry sauce w`greens

Bouillabaisse de Marseille 36

Combination of seafood stew served with bread

Famous Burger

Peking Duck Burger 18

Slaw, onion relish, lettuce, chilli mayo, BBQ, mild mustard w` chips

Crunchy Moroccan Chicken Burger

Fresh slaw, onion relish, cheese, 16
chilli mayo, ketchup, mild mustard on brioche bun w`chips

Deluxe Wagyu Beef Burger 18

Smoked bacon, lettuce, onion relish, cheese, Aioli, ketchup, gherkin, mild mustard w` chips

Entree

Garlic Bread 5

Truffle Arancini 12
Aioli sauce, Parmesan cheese

SOUPE À L'OIGNON

Onion Soup 12
Classic French onion soup w` cheese crouton

Pate Maison

Chicken Liver Pate 18
House made chicken liver pate served w` cornichon, onion marmalade & bread

Crêpes au Poulet et champignon Chicken & Mushroom Crêpes 16

Chicken & mushroom ragout in white sauce w` grated aged parmesan

Fruits de mer Newburg Crêpes Seafood Newburg Crêpes 18

Combination Seafood in creamy paprika tomato sauce, w` grated parmesan

Des Fromages Frits

Hot Cheese Plate 18
Deep fried Camembert & Haloumi, w` crispy bread & apple cranberry chutney

**Crunchy spiced chicken
tenderloin 10**
chilli mayo, salad leaves

Main Course

Oakey Reserve,

Black Angus New York Cut Sirloin Steak 30

300g steak, chips and choice of sauce:
mushroom; Dianne or green pepper sauce

Black Angus Porterhouse steak 46

450g steak sliced, truffle vinaigrette tomato salsa, Dianne sauce

Poulet Au Camembert 28

Egg & cheese cotted chicken Kiev served w` crumbed camembert on beans & herb Provencal sauce

Épicé côtelette de porc Spiced Pork Chop 28

Smoked bacon sauerkraut ragout with Dianne sauce and herb potatoes

Tasmanian Salmon Fillet 32

Crispy skim salmon served medium on combination seafood broth

Agneau Ragoût

Lamb Ragout Pasta 24

Slow simmered Lamb casserole with herb Provencal with pasta & parmesan

Prawn & Salmon Risotto 24

Prawns, salmon, cuttlefish risotto w` greens & tomato, fish stock

Chorizo & Mushroom Risotto 24

Mushroom, chorizo, spinach, truffle oil, parmesan

Grilled Garlic King Prawns 35

(5pcs) warm garlic salsa, shallots, parsley, tomato & crispy baby capers

Grilled Seafood Platter 38

Grilled garlic king prawns, salmon fillet on green with pink sauce, scallops Mornay and chips

`FAMOUS` Fish & Chips 20

Battered barramundi fillet, chips & chilli mayo

Extra Sides

Fresh village salad 10

Riz beurre / buttered rice 4

Steamed Vegetables 8

French fries 8

With Dianne sauce or tomato sauce

Chilli & garlic green beans 10

Tartiflette 12

Baked potatoes with bacon, onion, cheese

Kid's Meals

Nuggets & Chips 10

Chicken tenderloin & chips 10

Fish & Chips 10

Dessert 12

Chocolate Crêpes

Crêpes Citron

Panna Cotta

Crème Brulee

Eton Mess

Double chocolate Brownie

Apple Strudel

*All dessert is **house made** Served with **vanilla ice cream**