



WELCOME TO THE FRENCH TABLE

WHERE EVERY FLAVOUR TELLS A STORY

French cuisine provides a one-of-a-kind gastronomic adventure that harmoniously blends seasonal, flavourful ingredients with meticulous preparation. Our Head Chef, Roberto, will guide you through a culinary journey across France, highlighting traditional French recipes and secret family recipes. Crafting and savoring French cuisine is an art form that can take a lifetime to master, with each dish deserving of time and appreciation for its magnificence.

YOUR CULINARY ADVENTURE AWAITS



Whilst we aim to provide safe & delicious options, please be aware that some meals contain gluten, nuts & seafood and we cannot guarantee the kitchen is completely free from cross contamination. Please inform us of any dietary requirements.

We are a fully licensed venue and do not cater for BYO drinks or desserts.

Public Holiday Surcharge is 15%.

GF - Gluten free

GFA - Gluten free available. Please advice us while ordering if you require a dish to be GF

VA - Vegetarian option available on request.



APÉRITIF

OLIVES CHAUDE PROVENÇALE (GFA) \$11

Mediterranean warm olives served with focaccina

PAIN AU CHAUD (GFA) \$13.5

Baguette served with Black garlic butter and extra virgin olive oil

PAIN A L'AIL (GFA) \$12.50

Baked Baguette with herbs & garlic butter

CREVETTES FENDUES (GF) \$12

Mooloolaba King Prawns served on 'Nduja creamy sauce (spicy)

ESCARGOT À L'HUILE DE BASILIC (GF) \$12

Snails served on a duck fat potato with basil oil

ENTRÉE

COQUILLES SAINT-JACQUES (GF) \$25

Pan seared scallops served with Pumpkin soup, pickled Turnips & crispy Pancetta

MOULES GRILLÉES (GF) \$26

Grilled Jarvis Bay Mussels served with Cannellini Beans purée, Samphire & Tomato dust

CREVETTES À L'AIL (GF) \$29

Pan seared Mooloolaba King prawns In a creamy garlic sauce served with a sweet potato salad

MOELLE TARTARE (GFA) \$24

Wagyu beef tartare dressed with sundried tomatoes, anchovies, shallots, tobasco, Worcestershire sauce and wagyu bone marrow

MOUSSE DE FOIE DE CANARD (GFA) \$19

House made Duck liver mousse with Armagnac served with grilled Baguette & preserved vegetables

ESCARGOT (GFA) \$22

One dozen snails served in herbs & garlic butter served with toasted bread

VÉGÉTARIENNE (GF,V) \$16

Roasted capsicum topped with a medley of vegetables & served with garlic and capers sauce



PLATS PRINCIPAUX

RISOTTO AU HOMARD (GF) \$39

Moreton Bay Bugs & Prawn Risotto with Zucchini, Chilli, shaved Fennel & squid ink sauce

RAVIOLIS AUX CHAMPIGNONS (V) \$37

Hand made Porcini & truffle ravioli served with a creamy cherry liquor & ratatouille sauce

DÉLICE D'AUBERGINES (GF,V) \$32

Almond crumbed eggplant served with confit cherry tomato & grilled coz salad

PARFUM DE LA MER (GF) \$46

Pan seared line caught King Fish served with sautéed mussels, clams, prawns, baby carrot & zucchini in a cauliflower soup

ROULEAU DE POULET \$37

Chicken breast filled with goats cheese and spinach, crumbed with almonds & served with tempura veggies, watercress salad & beurre blanc sauce

MAGRET DE CANARD (GF) \$45

Pan seared Duck breast with mushroom fricassee, duck fat potatoes & thyme jus

CÔTELETES DE PORC (GF) \$44

Grilled Pork Cutlet with roasted Pumpkin Mash & Honey braised Witlof & Shallots

CARRÉ D'AGNEAU (GF) \$43

Pistachio crumbed Lamb rack (2 sous- vide ribs) served pink with red cabbage purée, roasted cauliflower, baby carrots & red wine sauce

CONTRE-FILET GRILLÉ (GF) \$47

Grilled Striploin Steak served with duck fat potatoes, parsnip chips topped with Mooloolaba king prawn & béarnaise sauce



SIDES



POMMES FRITES (GF) \$9

French fries served with house made Tarragon mayonnaise

FENOUIL RÔTI (GF) \$15

Roasted Fennel with Campari Tomatoes, Oregano, Thyme & Rosemary

HARICOTS VERTS (GF) \$13

Sautéed Green Beans with Garlic, Butter, Almonds & Parsley

SALADE DE ROQUETTE (GF) \$12

Rocket, pear & shaved parmesan salad, EVO & balsamic vinegar

LEGUME PROVENÇAL (GF) \$12

Seasonal pan seared vegetables





KIDS MENU

Kids meals are for 12yrs and under

TAGLIATELLE PASTA WITH PESTO \$16

Long house made pasta with Basil pesto sauce & grated parmesan

CHEESY BAKED PASTA \$18

Fusilli pasta baked with cream, parmesan & mozzarella cheese

FUSILLI PASTA WITH NAPOLI SAUCE \$16

Red tomato sauce made with shallots and basil served with grated parmesan

CHICKEN PARMI \$19

Chicken schnitzel topped with Napoli sauce and mozzarella cheese served with fries or salad

CHICKEN SCHNITZEL \$17

Chicken Schnitzel served with fries

KIDS DESSERTS

NUTELLA CRÊPE (GFA) \$10

A Nutella crêpe served with vanilla ice-cream

DOUBLE SCOOP ICE-CREAM \$9

A choice of Vanilla/ Chocolate/ Hazelnut/ Strawberry

CANNOLI \$11

Two Cannolis filled with chocolate mousse served with Meringue



DESSERT

CRÈME CARAMEL (GF) \$19

Caramel Pudding served with clear Caramel sauce & Vanilla Wipped Cream

CRÊPE A L'ORANGE (GFA) \$19

Warm crepe filled with Chocolate Custard Cream in a warm bed of blood orange jus with Vanilla Ice-cream & baked Almonds

CRÈME BRÛLÉE AU MARRONS GLACÉS (GF) \$19

Chestnut crème brulee served with fairy floss & Hazelnut ice cream

TARTE AUX CHOCOLATES ET POISES \$20

Shortcrust tart filled with ricotta cheese and chocolate served with white wine pear, white chocolate spiral, dark chocolate ice cream and white chocolate pearls

SAVARIN \$19

Raspberry and blueberry French sponge cake with apricot coulis & Rum sauce filled with Custard cream

TARTE TATIN AUX PRUNES \$20

Plum Puff Pastry Tarte with Plum purée, Sliced Plums, Almond Crumble & Chocolate sauce

AFFOGATO (GF) \$18

Espresso, Vanilla, chocolate or hazelnut ice cream
Liquor of choice - Pastis, Frangelico or Baileys

ASSIETTE DE FROMAGE (GFA)

2 CHEESE \$18 - 3 CHEESE \$24

Served with fresh & dried fruits, focaccina bread & quince paste
Please ask our staff for the cheese selection of the week



CELEBRATION CAKE

Made to order, please call us or ask the staff for more information and preorder.

DÉGUSTATION

Mixed Degustation of 6 courses
individually plated (min 2 people)
\$90pp with matching wines \$130pp

Crevettes Fendue

Mooloolaba King Prawn served on 'Nduja creamy sauce

Moelle Tartare

Wagyu beef tartare dressed with sundried tomatoes, anchovies, shallots, Worcestershire sauce and wagyu bone marrow

Raviolis aux Champignons

Hand made Porcini & Truffle Ravioli served with a creamy cherry liquor & ratatouille sauce

Parfum De La Mer

Pan sired King Fish served with sautéed mussels, clams, prawns, baby carrots & zucchini on cauliflower soup

Rouleau de Poulet

Chicken breast filled with goats cheese & spinach, crumbed with almonds & served with tempura veggies, watercress salad & beurre blanc sauce

Crème Caramel + Crêpes a l'Orange