



**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) \$14**

Mediterranean warm olives served with Honey whipped Goats cheese & house-made Lavash

## **PAIN AU CHAUD (GFA) \$14.5**

Baguette served with Caramelised Onion Butter, extra virgin olive oil & Balsamic glaze

## **PAIN A L'AIL (GFA) \$13.5**

Baked Baguette with herbs & garlic butter

## **COQUILLES SAINT-JACQUES (GF) \$12 EACH**

Pan seared Scallop served on Cauliflower purée & topped with Salmon Caviar

## **ESCARGOTS ET CHAMPIGNON (GF) \$15**

Brown Button Mushrooms filled with Herbs & Garlic Snails

## **VOL-AU-VENT AU FROMAGE \$ 13**

Vol-au-vent filled with cheese & Beschamel

# ENTRÉE

## **GRATIN DE CRUSTACÉS (GF) \$29**

Gratin Moreton Bay Bug with Mornay sauce & Gruyère cheese

## **CALAMARS FARCIS (GF) \$20**

Deep fried Loligo Calamari filled with breadcrumbs, lemon zest, baby capers & olives served with Rocket Salad & Lemon Mayo

## **TERRINE DE LAPIN (GF) \$27**

White wine braised Rabbit wrapped in Pancetta served with Truffle sauce

## **CARPACCIO DE BOEUF (GF) \$25**

Thin sliced Beef Tenderloin, pickled "Ruby Creek" Oyster Mushrooms, Dijon Goats cheese & Red Vein Sorrel

## **MOUSSE DE FOIE DE CANARD (GFA) \$22**

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

## **CAILLES À DEUX VOIES (GF) \$28**

Partially deboned "Brisbane Valley Quail" cooked in two ways served with Radicchio & Truffle Brie Risotto

## **ESCARGOT (GFA) \$24**

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

## **SOUPE À L'OIGNON (GFA,V) \$22**

Onion soup served with Gruyère Croutons

## **CAMEMBERT PANÉ (GF, V) \$25**

Whole Deep fried crumbed Camembert served with Balsamic Pears & Micro Salad

## **CHAUD ET FROID (MIN 2 PEOPLE) (GFA) \$37**

Escargot, Vol-au-vent, Olives, Calamari, Rabbit Terrine, Garlic Bruschetta

# PLATS PRINCIPAUX

## **RAVIOLIS AU POISSON \$41**

Hand-made Barramundi & Potato Ravioli served with Cherry Tomatoes, Baby Capers & Olives

## **SOUPE DE LEGUMES (GFA,V) \$34**

Hand-made Chiffon Pasta cooked in Vegetable Soup

## **CHAMPIGNON ROYAL (GF,V) \$39**

“Ruby Creek” King Oyster Mushroom basted in clarified butter & Thyme served with sautéed Kale, roasted Pumpkin, Confit Cherry Tomatoes & Blue de Chèvre sauce

## **BOUILLABAISSSE (GF) \$47**

Classic French Fish Stew with Sea Bass, Scampi, Mussels & Pipis served with Baby Carrots & Zucchini

## **ROULEAU DE POISSON (GF) \$44**

Sous vide NZ John Dory filled with Tomato mousse served with Zucchini purée & sautéed Spinach & “Ruby Creek” wild mushrooms

## **DÉLICE DE POULET (GF) \$43**

Skin on Chicken Kiev stuffed with Gruyère cheese & kale served with roasted Pumpkin, sautéed Spinach & Armagnac sauce

## **CASSOULET DE CANARD (GF) \$46**

Traditional French slow cooked Duck Leg & White Bean stew served on Chives mash potatoes

## **FILET DE CHEVREUIL (GF) \$54**

Pan roasted Herb crusted Venison fillet served with Bacon wrapped Green Beans, crumbed “Ruby Creek” Oyster Mushrooms & Juniper Red Wine sauce

## **ESCALOPE D'AGNEAU (GF) \$48**

Grass fed “Warilba Organic” Grilled Lamb Cutlets coated with Mornay sauce & Parmesan served with Truffle Risotto & Almond Green Beans

## **PORC FARCI (GF) \$46**

Fruit Stuffed “Oria Almond fed” Pork Loin wrapped in Pancetta served with Brussel Sprouts, Confit Cherry Tomatoes & Chardonnay sauce

## **BOEUF AU POIVRE (GF) \$57**

220 gm Australian Black Angus Eye Fillet served with Green Pepper sauce, Roasted Potatoes, Turnips & Baby Carrots

## **CHATEAUBRIAND (MIN. 2 PEOPLE) (GF) \$118**

500 gm Grilled Chateaubriand served with glazed Onions, Broccolini, Mushrooms, duck fat Potatoes, Red wine sauce, Green Pepper sauce & Mushroom sauce

## **SIDES**

### **POMMES FRITES (GF) \$12**

French fries served with house made Tarragon mayonnaise

### **POMMES DE TERRE (GF) \$15**

Duck fat Potatoes

### **HARICOTS VERTS (GF) \$13**

Sautéed Green Beans with Garlic Butter, Almonds & Parsley

### **NICOISE SALAD (GF) \$14**

Hard boiled Eggs, Anchovies, Tomatoes, Green Beans & Red Onions

### **LEGUME PROVENÇAL (GF) \$14**

Seasonal pan seared vegetables



## **KIDS MENU**

**Kids meals are for 12yrs and under**

### **CHICKEN RISOTTO \$16**

Risotto with Chicken & Peas

### **CHEESY BAKED PASTA \$18**

Fusilli pasta baked with cream, parmesan & mozzarella cheese

### **TAGLIATELLE PASTA WITH NAPOLI SAUCE \$16**

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

### **FISH FINGERS \$19**

Deep fried Roughy filet with fries

### **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

### **PROFITEROLES \$11**

2 Profiteroles filled with Vanilla custard, chocolate sauce & fresh Strawberries



## DESSERT

### **FONDANT AU CHOCOLAT \$22**

Chocolate & Strawberry Lava cake served with fresh Strawberries, Strawberry coulis & Hazelnut ice-cream & biscuit sand

### **CRÊPE SUZETTE (GFA) \$20**

House-made Crepes served with orange sauce, Mandarin & Orange slices, Vanilla ice-cream, Lemon Coulis & Lemon Balm

### **CRÈME BRÛLÉE À LA RHUBARBE (GF) \$22**

Rhubarb & Vanilla crème brûlée served with Ginger & Honey poached Rhubarb & Almond Biscuits

### **TARTE AU CITRON \$23**

Shortcrust tart filled with Lemon & Lime Custard served with burned soft meringue, white chocolate parfait & lemon balm

### **POIRE BELLE HELENE (GF) \$22**

Vanilla & Star Anise poached pear filled with Mascarpone cream served with chocolate sauce, baked Almonds & Chocolate ice-cream

### **TARTE TATIN AUX POMMES \$21**

Apple Puff Pastry Tart with Caramel Custard, Caramel sauce, sweet Lavash & white chocolate pearls

### **PETIT CROQUEMBOUCHE \$27**

Profiteroles filled with Vanilla Custard & Pistachio Custard topped with White Chocolate sauce, Pistachio crumble & Caramel pearls

### **PETIT FOUR (MIN. 2 PEOPLE) \$38**

Lemon tart, Petite Croquembouche, Poire Belle Helene & Crepe Suzette

### **AFFOGATO (GF) \$21**

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

### **ASSIETTE DE FROMAGE (GFA)**

**2 CHEESE \$24 - 3 CHEESE \$34**

Served with fresh & dried fruits, Lavash & 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)  
**\$98pp with matching wines \$145pp**

## **Coquille Saint-Jacques**

Pan seared Scallop served on Cauliflower purée & topped with  
Salmon Caviar

## **Carpaccio de Boeuf**

Thin sliced Beef Tenderloin, pickled “Ruby Creek“ Oyster  
Mushrooms, Dijon Goats cheese & Red Vein Sorrel

## **Cailles à deux voies**

Partially deboned “Brisbane Valley Quail” cooked in two ways  
served with Radicchio & Truffle Brie Risotto

## **Rouleau de Poisson**

Sous vide NZ John Dory filled with Tomato mousse served with  
Zucchini purée & sautéed “Ruby Creek” wild mushrooms

## **Porc Farci**

Stuffed Pork Loin wrapped in Pancetta served with Brussel  
Sprouts, Confit Cherry Tomatoes & Chardonnay sauce

**Tarte au Citron + Poire Belle Helene**

# **BANQUET**

Chef Selection of cold and hot dishes all designed to be shared in the middle (min. 4 people)

**\$ 75pp**

**Pain au Chaud  
Olives Chaude Provençale  
Vol-au-vent au Fromage**

**Escargot  
Mousse de Foie de Canard  
Terrine de Lapin**

**Escalope D'Agneau**

**Crêpe Suzette**

# Dessert Dégustation

Degustation of 6 courses  
individually plated (min 2 people)  
**\$70pp with matching drinks \$110pp**

## Poire Belle Helene

Vanilla & Star Anise poached pear filled with Mascarpone cream  
served with chocolate sauce

## Tarte Tatine aux Pommes

Apple Puff Pastry Tarte with Caramel Custard, Caramel sauce, sweet  
Lavash & white chocolate pearls

## Crêpe Suzette

House-made Crepes served with orange sauce, Mandarin & Orange  
slices, Vanilla ice-cream, Lemon Coulis & Lemon Balm

## Tarte au Citron

Shortcrust tart filled with Lemon & Lime Custard served with  
bourned soft meringue, white chocolate parfait & lemon balm

## Fondant au Chocolat

Chocolate & Strawberry lava cake served with fresh  
Strawberries & Strawberry coulis

**Coffee served with Hazelnut ice-cream & Rum  
wipped cream**