

## Entrées:

**OYSTERS** from Pambula.... \$4/each

Twice Baked blue Cheese **SOUFFLÉ** Confit Onion, Walnuts ....V \$16

**WARM CRAB** Meat, Duxelle Mushrooms, Béchamel, Lobster Bisque.... \$16

**ONION SOUP** with Cheese “Gratiné”.... \$14

**FOIE GRAS** Torchon 35grs Brioche & Onion Jam ....\$19

**CHARCUTERIE PLATE**— [for two] *Saucisson, duck terrine, Rillette*.... \$34

## Mains: \$30

Slow Cooked **BEEF BOURGUIGNON**, Mash Potato .... GF

Pan Seared **DUCK BREAST** (served pink only),  
Orange Sauce, Sweet potato mash ....GF

Pan Fried **BARRAMUNDI** with garlic butter Mushroom .... GF

## Steaks:

Charcoal Grill **SIRLOIN STEAK** (MBS 4+ ), 200g.... GF \$41

**BONE IN RIB EYE** (MBS 5+), ..... GF \$99,  
800 G Dry aged 120 days in House  
Served with Our homemade French Fries

## Sides: \$6

**PREFOU** ( French Garlic Bread)

Sourdough **BAGUETTE** served with “Pepe Saya” Cultured Butter

Homemade **FRENCH FRIES** ....GF

**GREEN BEANS** Garlic & Almond ....GF