

Chef's A-la-Carte Menu

For the Table

Additional basket of bread	4
Champignons á la Grecque (V, GF)	8
Warm mixed Olives with Chorizo (GF)	11

Entrée

Vichyssoise – Chef's delicious Leek and Potato soup served hot (V, GF)	20
House-made Salmon Gravlax – cured with orange rind, served with horseradish cream, capers and rocquet (GF)	20
Escabeche of Fremantle Sardines – a warm Spanish salad served on steamed potato (GF)	19
Snails Bordelaise - served in a pastry case with red wine jus and leek compote	20
Our Charcuterie Board – Homemade Pâté, Rillettes and Terrine served with cornichon and Melba Toast	24
Steak Tartare – raw prime beef fillets, hand diced and mixed to order with capers, cornichons, shallots, parsley, tarragon, ketchup, tabasco, salt and pepper served with Melba Toast	23
Seafood Crêpe – Poached snapper, prawns, mussels and mushrooms, folded in a white wine and seafood sauce, wrapped in a crêpe and served glazed	20

Main

Vegetable Tian – Eggplant caviar layered with a chickpea socca and selected vegetables and served with an olive oil emulsion (V, GF)	32
Duck Confit – served on sauté potato with peppered duck sauce (GF)	36
Roasted Snapper – served with Eggplant, Zucchini, Capsicum and Pesto (GF)	36
Pork Loin – Marinated with thyme and garlic, pan fried and served with mash potato and mustard sauce (GF)	35
Fillet of Beef – cooked to your liking and served with baroque potato chips with a mushroom sauce (GF)	42
Our Classic Beef Cheek from the Loose Box – served on a bed of pomme puree with red wine jus (GF)	39

Dessert

Crème Caramel – a delicious French classic (GF)	14
Flan Parisian – Chef's superb vanilla flan	14
Pear, Apple and Frangipane Tart	14
Cheese Plate	18

Side

Hand cut chips	9
Dressed garden salad	9
Roasted root vegetables	9
Buttered greens	9

First basket of bread is included with your meal; additional baskets \$4 each