

# Brunch Menu

Available 7.30am – 2.45pm

CROISSANT With Butter and Jam	\$9.00
EGGS BENEDICT Brioche, Poached Eggs, Salsa, Hollandaise, Your Choice of Salmon or Bacon	(GFA) \$19.00
FRENCH TOAST With Bacon, Berry Compote and Maple Syrup	(GFA) \$19.00
SIMPLY EGGS ON TOAST Eggs Your Way on Rye Bread, Your Choice of Salmon or Bacon	(GFA) \$18.00
FRENCH OMELETTE Filled with Ham, Spinach, Caramelised Onion and Cream Cheese	(GF) \$20.00
SOUPE DU JOUR Soup of the day, Toasted Breads	(GFA) \$16.00
PÂTÉ DE FOIE DE VOLAILLE Chicken Liver Pâté, Fruit Chutney, Toasted Breads	(GFA) \$17.00
GRATIN DE RAVIOLI Spinach, Mushroom and Ricotta Ravioli, Tomato and Rosemary Sauce, Parmesan	\$17.00
TARTIFLETTE Creamy Potato, Bacon and Onion French Casserole, Tartiflette Cheese	(GF) \$18.00
SALADE MONTAGNARDE Chicken, Bacon, Croutons, Brie, French Vinaigrette	(GFA) \$20.00
MOULES FRITES Green Lip Mussels, Red Onion, Garlic, White Wine Sauce, Fries	(GF) \$22.00
CUISSE DE CANARD Confit Duck Leg, Mushroom Risotto, Red Wine Jus	(GF) \$27.00
FILET DE CABILLAUD Chatham Island Blue Cod Fillet, Seasonal Vegetables, Red Onion and Tarragon Sauce	(GF) \$27.00
STEAK SANDWICH Sirloin Steak, Caramelised Onions, Tomato Chutney, Aioli, Fries	(GFA) \$28.00

## Nibbles & Sharing

OLIVES Mixed Olives	(GF) \$7.00
GARLIC VIENNA French Vienna, Garlic Butter, Salsa	(GFA) \$9.00
PLATEAUX DE CHARCUTERIE FOR TWO (GFA) Brie, Aged Cheddar, Smoked Cheddar, Ham, Jambon Cru, Olives, Toasted Breads	\$39.00

## On the Side

FRIES With Aioli and Tomato Sauce	\$8.00
VEGETABLES Steamed Vegetables	\$8.00
SALAD Mixed Leaf Green Salad	\$8.00
BREAD Rye, Ciabatta & Wholemeal	\$5.00



GF: Gluten Free

GFA: Gluten Free Available

Please inform your waiter of any dietary requirements