

# Evening Menu

Available from 5.30pm

OLIVES Mixed Olives	(GF) \$7.00
GARLIC VIENNA French Vienna, Garlic Butter, Salsa, Parmesan	(GFA) \$9.00
ASSIETTE DE FROMAGES French Cheese Platter: Bleu d'Auvergne, Comté, St Paulin.	(GFA) \$19.00
SOUPE DU JOUR Soup of the Day, Toasted Breads	(GFA) \$16.00
PÂTÉ DE FOIE DE VOLAILLE Chicken Liver Pâté, Chutney, Toasted Breads	(GFA) \$17.00
BEIGNETS DE CREVETTES Tempura Chilli Prawns, Piri-Piri Mayonnaise	(GF) \$18.00
GRATIN DE RAVIOLI Spinach, Mushroom and Ricotta Ravioli, Tomato and Rosemary Sauce, Parmesan	\$17.00
SALADE MONTAGNARDE Chicken, Bacon, Croutons, Brie, French Vinaigrette	(GFA) \$20.00
MOULES FRITES Green Lip Mussels, Red Onion, Garlic, White Wine, Fries	(GFA) \$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
POITRINE DE PORC Rolled Pork Belly with Apple, Thyme Mash, Slaw, Sage and Mustard Sauce	(GF) \$28.00
STEAK AU BEURRE DE THYM Ribeye Steak, Roasted Potatoes, Cherry Tomatoes, Thyme Butter	(GF) \$37.00

## To Share

PLATEAUX  
DE CHARCUTERIE  
FOR TWO  
\$39.00

Brie, Aged Cheddar,  
Smoked Cheddar, Ham, Jambon  
Cru, Olives, Toasted Breads (GFA)

## On the Side

FRIES \$8.00  
With Aioli and Tomato Sauce

SALAD \$8.00  
Mixed Leaf Green Salad

VEGETABLES \$8.00  
Tagliatelle of Seasonal Vegetables

BREAD \$5.00  
Rye, Ciabatta & Wholemeal

GF: Gluten Free  
GFA: Gluten Free Available



Please inform your waiter of any dietary requirements  
Please enquire for additional Vegetarian Options