

Brunch Menu

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
PÂTÉ DE FOIE DE VOLAILLE Chicken Liver Pâté, Fruit Chutney, Toasted Breads	(GFA) \$16.00
BRIE MILANAISE Crumbed Fried Brie, Fruit Chutney, Green Salad	\$16.00
SALADE DE CREVETTE Chilli and Lemon Prawn Salad, Parmesan, Piri-Piri Mayonnaise	(GF) \$18.00
SALADE MONTAGNARDE Chicken, Bacon, Croutons, Brie, French Vinaigrette, Aioli	(GFA) \$20.00
CROQUE MADAME Toasted Vienna, Ham, Cheese, Béchamel Sauce, Topped with a Fried Egg	\$18.00
RISOTTO Mushroom, Spinach, Pesto, Parmesan	(GF) \$22.00
POISSON DU JOUR Daily Fish Fillet, Seasonal Vegetables, Red Onion and Tarragon Sauce	(GF) \$23.00
MOULES FRITES Green Lip Mussels, Red Onion, Garlic, White Wine Sauce, Fries	(GF) \$22.00
PENNE AUX POULET Pasta, Chicken, Ham, Parmesan, Creamy Mushroom Sauce	\$23.00
STEAK SANDWICH Sirloin Steak, Caramelised Onions, Tomato Chutney, Aioli, Fries	(GFA) \$25.00

Nibbles & Sharing

OLIVES Mixed Olives	(GF) \$6.00
GARLIC VIENNA French Vienna, Garlic Butter, Salsa	(GFA) \$8.00
PLATEAUX DE CHARCUTERIE FOR TWO Brie, Aged Cheddar, Smoked Cheddar, Ham, Jambon Cru, Olives, Toasted Breads	\$39.00 (GFA)

On the Side

FRIES With Aioli and Tomato Sauce	\$8.00
COLESLAW With French Vinaigrette	\$8.00
SALAD Mixed Leaf Green Salad	\$8.00
VEGETABLES Tagliatelle of Seasonal Vegetables	\$8.00
BREAD Rye, Ciabatta & Wholemeal	\$5.00

GF: Gluten Free

GFA: Gluten Free Available



Please inform your waiter of any dietary requirements