

# Dinner Menu

OLIVES Mixed Olives	(GF) \$6.00
GARLIC VIENNA French Vienna, Garlic Butter, Salsa	(GFA) \$8.00
BRIE MILANAISE Crumbed Fried Brie, Chutney, Green Salad	\$16.00
PÂTÉ DE FOIE DE VOLAILLE Chicken Liver Pâté, Chutney, Toasted Breads	(GFA) \$16.00
CREVETTE MARINÉS Chilli and Lemon Marinated Prawns, Piri-Piri Mayonnaise	(GF) \$18.00
ASSIETTE DE MOULES Green Lip Mussels, Red Onion, Garlic, White Wine	(GFA) \$17.00
SALADE MONTAGNARDE Chicken, Bacon, Croutons, Brie, French Vinaigrette, Aioli	(GFA) \$20.00
RISOTTO Mushroom, Spinach, pesto, Parmesan	(GF) \$23.00
POISSON DU JOUR Daily Fish Fillet, Tagliatelle of Seasonal Vegetables, Red Onion and Tarragon Sauce	(GF) \$24.00
PENNE AUX POULET Pasta, Chicken, Ham, Parmesan, Creamy Mushroom Sauce	\$24.00
POITRINE DE PORC Rolled Pork Belly with Apple, Thyme Mash, Slaw, Sage and Mustard Sauce	(GF) \$28.00
STEAK AU POIVRE Sirloin Steak, Roasted Potato, Green Salad, Mushroom and Peppercorn Sauce	(GF) \$35.00

## 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

COLESLAW \$8.00  
With French Vinaigrette

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