

BISTRO
& BAR

WHALEBRIDGE

OPEN
7 DAYS-LATE

FRUITS DE MER

SYDNEY
ROCK OYSTERS
with mignonette *A*
7ea

CRUMBED YAMBA
PRAWN SANDWICH
Sauce remoulade *A*
18

TIGER PRAWNS
Unpeeled,
Marie Rose sauce *A*
34

FRUITS DE MER
Half Lobster, rock oysters,
tiger prawns, scallop crudo *A*
160

SPÉCIALITÉS MAISON

MOULES À LA NORMANDY Steamed mussels, cider blanquette *A*..... 39
OSSETRA CAVIAR 30G 30g, crème fraîche, chives, pomme de terre *I*..... 180
GRILLED WHOLE LOBSTER Sauce au homard *A* MP

BREADS

FRENCH BAGUETTE Cultured butter 12
FRENCH ONION DIP Crostini..... 18
ORTIZ ANCHOVIES Cultured butter, grilled baguette *I* 26

CHARCUTERIE

MT ZERO OLIVES..... 10
JAMBON DE PARIS14
LP’S SAUCISSON SEC..... 16
JAMBON CRU 18
All 3..... 48

ENTRÉES

FRENCH ONION SOUP Gruyère crouton 22
CHICKEN LIVER PÂTÉ Baguette, chutney..... 25
SOUFFLÉ AU COMTÉ Twice-baked soufflé, 18 month Comté..... 26
SALT BAKED BEETROOT Fromage blanc, truffle 26
GRAVLAX SALMON CLASSIQUE Sauce gribiche *A*..... 28
LES CALAMARS Flash fried squid, aioli *A* 28
STEAK TARTARE Smoked dijon, grilled baguette..... 29

PLATS PRINCIPAUX

BURGER MAISON Angus patty, Gruyère, French onion mayo, dill pickle, French fries 34
GNOCCHI À LA PARISIENNE Swiss Brown mushrooms, comté 38
POULET RÔTI Bannockburn half chicken, cotechino cassoulet..... 38
POISSON ET FRITES Gurnard, gribiche, French fries *A* 38
BEEF BOURGUIGNON PITHIVIER Pomme puree 42
GRILLED JOHN DORY Clams in lobster sauce *M*..... 46
STEAK FRITES 280G Cape Grim sirloin, Café de Paris, French fries 64
SOLE MEUNIÈRE Baked whole, brown butter parsley sauce *I*..... 65

GARNITURES

SALADE COMPOSEE Smoked chicken, comté, herbes..... 18/28

SALADE Soft leaves, dijon vinaigrette..... 16
HARICOTS VERTS AMANDINE Green beans, toasted almonds..... 16

FRITES French fries, herbes de Provence..... 18
POMME PURÉE Dutch cream potato, cultured butter 18

Seafood origins: A = Australian, I = Imported, M = Mixed (Australian Imported).
Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. While we always do our best to accommodate dietary requirements, we cannot guarantee any dish will be completely allergen-free. A 1.5% surcharge applies to all card payments. For groups of 8 or more, a 10% gratuity will be added to the final bill (excluding Sundays & public holidays). If you'd prefer this removed, please let our team know. A surcharge of 5% applies on Saturdays, 10% on Sundays & 15% on public holidays.