

FRUITS DE MER		
PLATEAU		GRANDE
Rock oysters, tiger prawns, Abrolhos Island scallop crudo ^A		Half local lobster, rock oysters, tiger prawns, tuna, salmon, kingfish, Abrolhos Island scallop crudo ^A
120		250
SYDNEY ROCK OYSTERS Mignonette ^A 7ea	TIGER PRAWN SANDWICH Marie Rose ^A 18	TIGER PRAWNS Unpeeled, Marie Rose ^A 32

SPÉCIALITÉS MAISON		
{	MOULES À LA NORMANDY Steamed mussels, cider blanquette ^A	39
	OSSETRA CAVIAR 30G crème fraîche, chives, pomme de terre ^I	180
	GRILLED WHOLE LOBSTER Beurre Maître d'Hôtel ^A	MP
}		

BREADS	ENTRÉES
ARTISAN FRENCH BAGUETTE Cultured butter12	FRENCH ONION SOUP Gruyère crouton..... 22
FRENCH ONION DIP Crostini.....18	NEW SEASON ASPARAGUS Spring gribiche, hazelnut 24
ORTIZ ANCHOVIES Cultured butter, grilled baguette ^I 26	CHICKEN LIVER PÂTÉ Baguette, chutney..... 25
CHARCUTERIE	SOUFFLÉ AU COMTÉ Twice-baked soufflé, 18 month Comté 26
MT ZERO OLIVES10	LES CALAMARS Flash fried squid, aioli ^A 28
JAMBON DE PARIS.....14	FRUITS DE MER CRUDO Yellowfin tuna, salmon, kingfish ^A 28
LP’S SAUCISSON SEC16	STEAK TARTARE Smoked dijon, grilled baguette..... 29
JAMBON CRU.....18	
All 3 48	

PLATS PRINCIPAUX	
BURGER MAISON Angus patty, Gruyère, French onion mayo, dill pickle, French fries	34
GNOCCHI À LA PARISIENNE Swiss Brown mushrooms, comté	38
POISSON ET FRITES Orange Roughy, gribiche, French fries ^I	38
POULET RÔTI Bannockburn half chicken, confit spring garlic, tarragon jus gras	39
GRILLED JOHN DORY House green salad, aioli ^I	45
GRILLED AQUNA MURRAY COD sauce vierge ^A	59
STEAK FRITES 280G Cape Grim Sirloin, Café de Paris, French fries	64

GARNITURES	
SALADE COMPOSÉE Smoked chicken, comté, herbes.....18/28	
SALADE Soft leaves, dijon vinaigrette.....16	FRITES French fries, herbes de Provence18
HARICOTS VERTS AMANDINE Green beans, toasted almonds16	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.