

FRUITS DE MER

PLATEAU Rock oysters, tiger prawns, Abrolhos Island scallop crudo A	120
GRANDE PLATEAU Half Local lobster, Rock oysters, tiger prawns, tuna, salmon, kingfish & Abrolhos Island scallop crudo A	250
PRAWN SANDWICH Marie Rose A	18
SYDNEY ROCK OYSTERS Mignonette A	7ea
TIGER PRAWNS Unpeeled, Marie Rose A	34
LES CALAMARS Flash fried squid, aioli A	28

BREAD & SNACKS

MT ZERO OLIVES	10
ARTISAN FRENCH BAGUETTE <i>Cultured butter</i>	12
FRENCH ONION DIP <i>Crostini</i>	18
FRENCH ONION SOUP <i>Gruyère crouton</i>	22

CHARCUTERIE

MT ZERO OLIVES	10
JAMBON DE PARIS	14
LP'S SAUCISSON SEC	16
JAMBON CRU	18
ALL 3	48

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. 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.

PLATS PRINCIPAUX

SALADE COMPOSÉE	18 / 28
Smoked chicken, comté, herbes	
BURGER DE POISSON /	32
Orange roughly, dill pickle, lettuce, tartare sauce, French fries	
BURGER MAISON	34
Angus patty, Gruyère, French onion mayo, dill pickle, French fries	
GNOCCHI À LA PARISIENNE	38
Swiss brown mushrooms, comté	
FISH & CHIPS /	38
Orange roughly, French fries, tartare sauce	
GRILLED JOHN DORY /	45
Green salad, aioli	
STEAK FRITES	64
280G Cape Grim sirloin, Café de Paris, French fries	

GARNITURES

SALADE Soft leaves, dijon vinaigrette.....	16
FRITES French fries, herbes de Provence.....	18

CHEESE

BLEU D'AUVERGNE · COMTÉ · FROMAGER D'AFFINOIS

ONE / TWO / THREE.....	14 / 22 / 36
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DESSERT

MOUSSE AU CHOCOLAT Confit cherries	18
BASQUE BURNT CHEESECAKE.....	18

PLEASE SCAN
TO ORDER



OR ORDER
AT THE BAR

SPRITZ

APEROL SPRITZ	22
Aperol, Sparkling, Soda, Orange	
VENETIAN SPRITZ.....	22
Select Aperitivo, Sparkling, Soda, Olive	
BLUSH HUGO.....	24
Strawberry St Germain, Sparkling, Soda, Mint	
LA PÊCHE.....	22
Peach Aperitif, Sparkling, Orange, Basil	
CAMPARI SPRITZ	23
Campari, Sparkling, Soda, Orange	

SIGNATURE COCKTAILS

RIVIERA COOLER	23
St James Rhum, Cointreau, Dolin Dry Vermouth, Grapefruit, Soda	
SUNSET MARGARTIA	24
Espolon Blanco, Aperol, Watermelon, Lime	
LES RONCES	24
Espolon Blanco, St Germain, Blackberry, Lime	
RASPBERRY MACARON SOUR	26
Wild Turkey Bourbon, Creme De Cacao, Lemon, Raspberry Foam	
CROISSANT OLD FASHIONED	26
Wild Turkey Rye, Croissant Syrup, Walnut Bitters	

CLASSIC COCKTAILS

WHALEBRIDGE MARTINI	23
Never Never Oyster Shell Gin, Lillet, Olive	
FRENCH MARTINI	22
Governor Gin, Chambord, Pineapple	
TOMMY'S MARGARITA	24
Espolon Blanco, Agave, Lime	
SIDECAR	24
Martell VS Cognac, Cointreau, Lemon	
NEGRONI	24
Tanqueray, Campari, Dolin Rouge	

FIZZ

NV Tyrrells ‘Moore’s Creek’ <i>Hunter Valley, NSW</i>	14 / 70
NV Woodlawn <i>Tamar Valley, Tasmania</i>	22 / 125
NV Charles Heidseick ‘Réserve’ <i>Reims, France</i>	29 / 180
NV Laurent-Perrier Cuvée Rosé <i>Tours-sur-Marne, France</i>	280
NV Frédéric Savart ‘L’ouverture’ 1er Cru <i>Reims, France</i>	320
NV Ruinart Blanc de Blancs <i>Reims, France</i>	350
2018 Charles Heidseick ‘Millésime’ <i>Reims, France</i>	370

WHITE

2024 Mesh Riesling <i>Eden Valley, SA</i>	18 / 80
2024 Even Keel Pinot Gris <i>Mornington Peninsula, Victoria</i>	19 / 95
2023 Georges Deschamps Petit Chablis <i>Chablis, France</i>	27 / 135
2025 Craggy Range ‘Te Muna Road’ Sauvignon Blanc <i>Martinborough, NZ</i>	18 / 90
2024 Tyrrells ‘Moore’s Creek’ Chardonnay <i>Hunter Valley, NSW</i>	14 / 70
2024 Les Frères Engel Riesling <i>Alsace, France</i>	99
2024 Chateau de Sancerre ‘Le Petit Connétable’ <i>Loire Valley, France</i>	110
2024 Tenuta Delle Terre Nere Etna Bianco <i>Sicily, Italy</i>	160
2022 Arnaud Lambert ‘Midi’ Chenin Blanc <i>Loire Valley, France</i>	140
2021 Jo Landron ‘La Louvetrie’ Muscadet-Sevre-Maine <i>Loire Valley, France</i>	110
2022 Domaine Oudin Chablis <i>Chablis, France</i>	165
2024 Latta ‘Jurassic’ Chardonnay <i>Tarrington, Victoria</i>	120
2023 PYCM ‘Au Bout du Monde’ Hautes-Côtes de Beaune <i>Burgundy France</i>	220
2025 Giant Steps Chardonnay <i>Yarra Valley, Victoria</i>	115
2023 Vincent Girardin Aligoté <i>Loire Valley, France</i>	125
2022 By Farr Viognier <i>Geelong, Victoria</i>	180

ROSÉ & CHILLED RED

2025 La Grandes Bauquière ‘La Belle Montagne’ <i>Provence, France</i>	16 / 80
2024 Eastern Peake ‘Taché’ <i>Ballarat, Victoria</i>	120
2025 By Ott <i>Provence, France</i>	145
2024 Domaine du Gros Noré <i>Bandol, France</i>	195
2024 La Ficelle Rouge Gamay (Chilled Red) <i>St Poucaïn, France</i>	18 / 90

RED

2025 Anvers Pinot Noir <i>Adelaide Hills, SA</i>	18 / 95
2022 Ballon Rouge Grenache/Syrah <i>Rhone Valley, France</i>	20 / 100
2023 Arnaud Lambert 'Brèze Clos Mazurique' Cabernet Franc <i>Loire Valley, France</i> ..	21 / 105
2025 Tyrrell's 'Moore's Creek' Shiraz <i>Hunter Valley, NSW</i>	14 / 70
2016 Dominique 'Relais de la Dominique' St Emillion GC <i>Bordeaux, France</i>	29 / 145
2023 Domain Metrat 'Terre d'Alizarin' Gamay <i>Beaujolais, France</i>	95
2023 Domaine de l'Évêché 'Clos Chalonnaise' Pinot Noir <i>Burgundy, France</i>	125
2024 Mount Mary 'Réflexion' Pinot Noir <i>Yarra Valley, Victoria</i>	160
2023 Jean Luc Maillard Mantry Trousseau <i>Jura, France</i>	170
2023 Domain Du Trapadis 'Esprit' Grenache <i>Rasteau, France</i>	85
2023 Domain d'Andezon Syrah/Mouvèdre <i>Rhone Valley, France</i>	110
2023 Spinifex Syrah <i>Barossa, SA</i>	85
2023 Henschke 'Keyneton Euphonium' Shiraz <i>Eden Valley, SA</i>	190

DRAFT BEER

STONE & WOOD PACIFIC ALE <i>NSW</i>	14 / 18
PERONI <i>Italy</i>	15 / 19

BOTTLES & CIDER

MOUNTAIN CULTURE 'CULT IPA' <i>NSW</i>	16
CORONA <i>Mexico</i>	13
BALTER 'CAPTAIN SENSIBLE' MID-STRENGTH <i>Queensland</i>	12
JAMES BOAGS PREMIUM LIGHT <i>Tasmania</i>	9
LITTLE CREATURES PIPSQUEAK APPLE <i>SA</i>	12
JAMES SQUIRE GINGER BEER <i>NSW</i>	12

NON-ALC

HEAPS NORMAL QUIET XPA (NON-ALC) <i>NSW</i>	9
HEINEKEN 0.0 <i>Netherlands</i>	9
STRANGE LOVE (<i>Lo-Cal Soda</i>) Very Mandarin or Lime and Jalapeno served with mint	10
HARBOURSIDE GINGER ALE Raspberry, Lime, Ginger Ale	15
GRAPEFRUIT SODA Housemade Grapefruit Cordial, Lime, Soda	15
CRODINO APERITIVO Non-Alcoholic Aperol Spritz	17