

BISTRO
& BAR



OPEN
7 DAYS-LATE

FRUITS DE MER

PLATEAU

Rock oysters, tiger prawns, Abrolhos Island scallop crudo ^A
125

GRANDE

Half local lobster, rock oysters, tiger prawns,
tuna, salmon, kingfish, Abrolhos Island scallop crudo ^A
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 42
OSSETRA CAVIAR 30G crème fraîche, chives, pomme de terre ^I 180
GRILLED WHOLE LOBSTER Beurre Maître d'Hôtel ^A MP }

BREADS

ARTISAN 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 PARIS 14
LP'S SAUCISSON SEC 16
JAMBON CRU 18
All 3 48

ENTRÉES

FRENCH ONION SOUP Gruyère crouton 22
NEW SEASON ASPARAGUS Spring gribiche, hazelnut 24
CHICKEN LIVER PÂTÉ Baguette, chutney 26
SOUFFLÉ AU COMTÉ Twice-baked soufflé, 18 month Comté 27
LES CALAMARS Flash fried squid, aioli ^A 28
FRUITS DE MER CRUDO Yellowfin tuna, salmon, kingfish ^A 29
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
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 48
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
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. 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.