



Voor Gerecht

Slow cooked glazed duck & rocket salad served w sumac tomatoes, green beans, and an orange & pomegranate dressing **18.5**

Twice baked goats cheese soufflé on a salad of pear, walnut & caramelised onions w a mountain pepper mustard dressing

Qld tiger prawns served w an avocado salsa & gazpacho dressing

Baked snails in their shells w garlic & herb butter

Parmesan cheese croquettes served w tomato fondue

Baby squid crumbed in lemon pepper w caper mayonnaise

Grilled Mussels

Provencale tomato, chilli & basil **17.5**
Beurre d'escargot garlic, parsley & butter

Mussels

Fresh South Australian, Boston Bay mussels **29.0**
Steamed & served in traditional Belgian mussel pots

All pots served w beer battered frites & mayonnaise

Provencale: olives, tomato, chilli, basil
& diced vegetables

Mariniere: white wine, bay leave & persillade
served w or w/out cream

Roquefort: chardonnay & cream sauce
w blue cheese & baby spinach

Norwegian: creamy veloute, smoked salmon,
white wine, mushrooms & spinach

One bill per table
3% surcharge applies to all credit cards
15% surcharge on public holidays



Hoofd Gerecht

Grilled Toulouse sausages served w braised cabbage, creamy mashed potatoes & a Dijon mustard sauce	27.0
Darling Downs wagyu rump served w baby roasted chats, steamed greens & béarnaise sauce	38.5
Victorian rack of lamb, pecorino & sour cream baked potato, sautéed mushrooms & truffle jus	38.0
'La Croustade De Chimay' A pie of braised beef & mushroom marinated in Chimay Grande Reserve, served w frites	26.5
Confit duck leg w potatoes lyonnaise, baby spinach salad & thyme jus	32.0
Seared Qld scallops on a mushroom & wild rocket risotto w shaved parmesan	27.0
Oven baked barramundi w goats cheese & spinach mash, steamed vegetables, and lemon & chive beurre blanc	37.0
Fish of the day served w frites & salad	37.0
Traditional Coq Au Vin w baby onions, mushrooms, bacon, vegetables & herbs served w pommes fondant	32.0

Accompaniments

Beer battered frites & mayonnaise Steamed seasonal vegetables w French shallot dressing Tomato salad w basil & bocconcini Roasted baby chats, confit garlic & rosemary	9.5
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