



# THE FRENCH TABLE RESTAURANT



## APPETIZERS

### **PAIN A L'AIL \$8**

Baguette with herb and garlic butter.

### **TRUFFLE BAGUETTE \$11**

Baguette with truffle butter.

## ENTREE

### **ESCARGOT A LA BOURGUIGNONNE \$19**

One dozen escargot with garlic butter and herbs with toasted baguette.

### **CAMEMBERT FRIT \$17**

Whole deep fried camembert with Cumberland sauce and croutons.

### **CREVETTES AUX CHARDON \$19**

Deep fried charcoal king prawns, served with house made aioli.

### **SOUFFLÉ AUX FROMAGE \$16**

Aged cheddar soufflé with Alfredo sauce and toasted baguette.

### **FRENCH ONION SOUP \$15**

French onion soup served with cheesy baguette.

### **FLAMMEKUECHE \$16**

French pizza with a cream base, bacon and onion.

## PLAT PRINCIPAL

### **POISSON DU JOUR \$32**

Local catch of the day with seafood bisque sauce, leek fondue, asparagus and roasted potato.

### **BRAISED LAMBSHANK \$30**

Slow cooked lamb shank with roasted Provençale tomato, potato gratin, broccolini and lamb jus.

### **COQ AU VIN \$29**

Chicken thigh with mushrooms, roasted potato, Dutch carrots, and French shallots served in red wine sauce.

### **CANARD CONFIT \$36**

Confit duck leg with truffle mashed potatoes, green beans encased in bacon with Madeira sauce.

### **TAGLIATELLE AUX TRUFFE \$26**

Tagliatelle pasta served with truffle, mushrooms, parmesan and cream sauce.

(Linguini Vegan option available)

### **BEEF BOURGUIGNONNE \$28**

Braised beef with potato, Dutch carrots and broccolini.

WE AIM TO PROVIDE SAFE AND DELICIOUS OPTIONS, HOWEVER PLEASE BE AWARE WE DO PREPARE MEALS CONTAINING GLUTEN, NUTS AND SEAFOOD AND CANNOT GUARANTEE THE KITCHEN IS COMPLETELY FREE FROM CROSS CONTAMINATION.

CORKAGE \$6 PER PERSON.

TWO BOTTLES PER BOOKING.

BYO DESSERTS ARE NOT ACCEPTED.

## LES DESSERTS

### CREPES A L' ORANGE \$15

Served with ice cream and orange sauce.

### TARTE TATIN \$15

Warm apple tarte served upside down with vanilla ice cream.

### CREME BRULÉE \$16

Served with langue de chat.

### STICKY DATE PUDDING \$15

Served with butter scotch sauce and ice cream.

### AFFOGATO \$16

Ice cream, orange Madelaine, Frangelico and espresso.

### CELEBRATION CAKES – MADE TO ORDER

Chocolate cake \$10 pp.

Strawberry fraiser cake \$12 pp.

Croquembouche \$14 pp.

All cakes need to be prepaid with at least 3 days notice prior to your booking date.

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