



**THE FRENCH TABLE
RESTAURANT**



APPETIZERS

PAIN A L'AIL \$8

Baguette with herb and garlic butter.

TRUFFLE BAGUETTE \$11

Baguette with truffle butter.

WARM OLIVES \$6

Bowl of warm mixed olives.

ENTREE

ESCARGOT A LA BOURGUIGNONNE \$19

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

CAMEMBERT ROTIE \$16

Whole roasted camembert with onion chutney and watercress.

CREVETTES AUX TURMERIC \$19

King Prawns wrapped in a buckwheat cigarrio with turmeric beurre blanc and toasted almonds.

SMOKED SALMON ENTREMET \$17

Smoked Salmon and dill entremet with compressed marinated cucumber and beetroot pickle.

SALADE PRINTANIERE \$15

Warm spring salad of grilled zucchini, eggplant, cherry tomato, Provençale herbs, goats cheese and chives with a honey dressing. (Vegan option available)

PLAT PRINCIPAL

POISSON DU JOUR \$33

Local catch of the day with tapenade crushed potato, poichichade, fennel fondue and mojo sauce.

FILLET DE BOEUF \$39

200gr MSA eye fillet with pomme pont neuf, sauté mushrooms and St Moret sauce. (All steaks to be cooked Medium – Rare)

POTRINE DE PORC \$34

Two-way pork belly with herb croquettes, mint and sweet potato puree, sauté scallions, roasted apple and cider sauce.

CANARD CONFIT \$35

Confit duck leg with truffle mashed potatoes, green beans, Dutch carrots, Serrano crisps with Madeira sauce.

RAVIOLE AUX RATATOUILLE \$29

Ratatouille ravioli, capsicum coulis, rocket and parmesan crisp. (Vegan option available)

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.

BYO DESSERTS ARE NOT ACCEPTED.

LES DESSERTS

CREPES A L' ORANGE \$15

Served with ice cream and orange sauce.

PARIS BREST \$16

Choux pastry, hazelnut butter crème, toasted almond and served with vanilla cream.

CREME BRULÉE \$16

Served with langue de chat.

STICKY DATE PUDDING \$15

Served with butter scotch sauce and ice cream.

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ANTIPASTO

ANTIPASTO PLATTER \$30

Brie cheese, blue cheese, Serrano ham, hummus, olives, fruit and crackers.
(serves two)