



DINNER MENU

FROM 6PM TO 10.30PM

ALL OUR CREATIVE FRENCH PLATES ARE MADE FOR SHARING. START WITH 2/3 PLATES & CONTINUE DEPENDING ON YOUR DESIRE & MOOD!

OUR AMAZING FRENCH CHEESES & COLD CUTS

Artisanal - daily arrivals from our master cheese ager

Maison Beillevaire

Marcel cheese

one **\$10** / any 3 **\$26** /

any 5 **\$38** / any 7 **\$49**

check our daily selection!

Mix of 5 artisanal cheeses Beillevaire **38**
butter, bread

18^{MTH} organic Bayonne ham Cured pork **19**
ham platter, semi-dry

1/2 Saucisson sec Herb-cruste **20**
dry sausage

Artisanal Coppa Pork cold cut from **19**
Corsica

Cheese & cold cut platter **26**

TO SHARE...

Mini Monsieur Truffle, Comté & **16**
Bayonne ham

Tarte flambée #1 Thin crust pizza, apple **27**
asparagus, Bleu cheese, organic Bayonne
ham
(allow us 20mins cooking time)

Tarte flambée #2 Thin crust pizza, blue **27**
cheese, pear, walnuts, baby spinach
(Vegetarian / allow us 20mins cooking time)

Roasted feta Fresh pear, poached pear, **16**
honey, rosemary

Pulled pork Barbecue sauce, greek **22**
yogurt, spinach shoots, vegetable pickles,
homemade pita bread

Steak tartare Sesame oil, soy sauce, **18**
wasabi, shallots & served w/ coriander herb
salad

Arancini Mint, zucchini, roasted pine nuts, **16**
goat cheese

Breaded chicken breast tempura **15**
Tomato pineapple dip

Salmon crudo (tartare) Cucumber **20**
gazpacho, pickled enoki, nori seaweed

CASH FREE ZONE

All prices are subject to 10% service charge and 8% GST

- Panisse from chick peas** Sea salt, crushed black pepper & citrus aioli **12**
- Baramundi filet** Slow cooked bell peppers and onions spiced with cumin, fresh coriander, Baramundi (400gm) **54**
- Angus beef flank** Australian Angus flank steak (300gm), rucola & watercress, basil pesto, lemon & Comté **46**
- Fried camembert** (1/2) Cranberry jam, thyme **21**
- Homemade fries** Truffle mayonnaise **13**

— OR NOT

- French mac & cheese** Comté & shallots creamy sauce, ham chiffonnade (allow us 20mins cooking time) **25**
- Sea bass ceviche,** Sweet potato, guacamole, puffed quinoa, passion fruit **27**
- Roasted whole eggplant** Puy lentils, tomato preserve, farm yogurt **22**
- Beef burger** Homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, onion chutney **29**
- Impossible Marcel burger** Plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries **29**
- Watermelon gazpacho** Pomegranate Smoked haddock, mint **16**
- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese **(S) 20 (L) 32**
- Buckwheat noodles** Shiitake mushroom, sesame seeds, broccoli **18**
- Quinoa** Beetroot, feta cheese, pomegranate, avocado, mix seeds **20**
- Roasted pork tenderloin w/ veggies** Pumpkin crème, baby corn, zucchini, broccoli, shiitake **26**
- Mushroom & truffle pasta** mafaldine, aged Parmesan **28**

— SWEETS & GRAINS

- Chocolate & Whisky Pie** Shortcrust pastry & chocolate filling **13**
- Crème brûlée** Speculoos coulis **12**
- Chocolate cake** Homemade whipped cream **12**
- Watermelon granite** Mascarpone **9**
- Marcel's waffle iron style "Croiffle"** Banana, caramel & vanilla ice cream **11**