



DINNER MENU

FROM 6PM UNTIL LATE EVENING

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

OUR AMAZING CHEESES & COLD CUTS

Artisanal - daily arrivals from our French cheesemaker Maison Beillevaire

Marcel cheese one **\$10** / any 3 **\$27**
check our daily selection! any 5 **\$39** / any 7 **\$49**

Mix of 5 artisanal cheeses **39**
Beillevaire butter, bread

18^{MTH} organic Bayonne ham **20**
cured pork ham platter, semi-dry

½ Saucisson sec **20**
dry pork sausage

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

Cheese & cold cut platter **27**

TO SHARE...

Panisse chickpea fries, citrus aioli, sea salt **12**

Chicken tempura tomato pineapple dip **16**

Mini Monsieur Comté cheese, cooked ham & truffle paste **16**

Roasted feta fresh pear, poached pear, honey, rosemary **17**

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

Steak tartare sesame oil, soy sauce, wasabi, shallots & served with coriander herb salad **18**

Homemade fries truffle mayonnaise **14**

Salmon tartare cucumber gazpacho, pickled enoki, nori seaweed **21**

Fried Camembert (1/2) cranberry jam, sauteed shiitake, thyme **21**

Pulled pork homemade pita bread, greek yogurt, barbecue sauce, spinach shoots, vegetable pickles **20**

Tarte flambée #1 thin crust pizza, apple, asparagus, Bleu cheese, organic Bayonne ham (allow us 20 mins cooking time) **28**

Tarte flambée #2 thin crust pizza, Bleu cheese, pear, walnuts, baby spinach (allow us 20 mins cooking time) **28**

OR NOT

Roasted whole eggplant puy lentils, tomato preserve, yogurt, black olive, pine nuts **23**

Caesar salad kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan **25**

Seabass ceviche sweet potato guacamole, puffed quinoa, passion fruit **27**

Ravioles de Royans French dumpling pasta topped with Tête de Moine cheese **(S) 21 (L) 35**

French mac & cheese comté & shallots creamy sauce, ham chiffonnade **27**

Roasted pork tenderloin w/ veggies pumpkin crème, baby corn, zucchini, broccoli, shiitake mushrooms **26**

Mushrooms & truffle pasta aged parmesan **30**

Beef burger homemade organic beef patty, parmesan cheese, crispy Bayonne ham, onion chutney, homemade fries **30**

Impossible Marcel burger plant-based patty, tomato chutney, fried goat's cheese, aged parmesan, homemade fries **30**

Angus beef Ribeye (300gm) rucola & aged parmesan, black peppercorn sauce - for 2/3 pax **48**

Barramundi fillet slow cooked bell peppers and onions spiced with cumin, fresh coriander, Barramundi (400gm) - for 2/3 pax **56**

SWEETS & GRAINS

Marcel's waffle iron style "Croiffle" banana, caramel & vanilla ice cream **11**

Chocolate & whisky pie shortcrust pastry & chocolate filling **13**

Crème brûlée speculoos coulis **12**

Chocolate cake homemade whipped cream **12**

Watermelon granite mascarpone **9**

VEGETARIAN

All prices are subject to 10% service charge and 9% GST
CASH FREE ZONE