



Hors D'Oeuvres

Les Huitres	5.00ea
Oysters opened to order at the bar with Sauce Mignonnette	
Les Anchois	\$18.50
Cuca anchovies served with fresh red radish	
Soupe à l'Oignon	\$19.50
French onion soup with gruyère crouton	
Steak Tartare	\$31.50
Traditional finely hand chopped eye fillet, lightly spiced, served with melba toast & condiments	
Sauté de Calamars	\$33.50
Fresh Australian Calamari served with a mixed leaf salad and spicy Provençale sauce	
Salade de Saumon Fumé aux Agrumes	\$25.50
New Zealand smoked salmon with a mixed leaf salad and citrus vinaigrette	

Garnitures

Pommes Frites	\$10.50
French Fries	
Purée de pommes de terre	\$10.50
Mashed potatoes	
Petits pois à la Française	\$12.00
French peas garnished with baby onions, carrots, lardons and lettuce	

LES SALADES

Salade au Roquefort "Les Carles"	\$22.50
Salad of mixed leaves with a blue	
Salade au Fromage de Chevre	\$26.50
Salad of warm goat's cheese, vine ripened tomato, rocket and toasted pinenuts	
Salade Verte	\$13.50
Salad of lettuce leaves with red wine vinaigrette	

PLATS PRINCIPAUX

Bœuf à la Bourguignonne en croûte	\$43.00
Beef braised in red wine, onions, lardons and mushrooms with puff pastry and mashed potato	
Le Steak-Frites 250g – Ralphps Meat	\$50.50
Grass fed Eye fillet steak with fries and your choice of sauce – Pepper, Béarnaise or Red wine & shallot	
Bavette Grillée 190g – Ralphps Meat	\$43.50
Grass fed minute fillet steak with fries, green salad, and your choice of sauce - Pepper, Béarnaise or Red wine and shallot	
Cuisse de Canard Confit	\$44.50
Confit duck legs served with a celeriac purée, brussel sprout leaves, peas and a truffle sauce	
Plat Végétarien	\$38.50
Baked, zaatar spiced chickpea and vegetable croquettes with capsicum ragout, Persian fetta and flat bread	
Filet de Rockling	\$43.50
Grilled or battered rockling fillet served with fries, green salad and tartare sauce	

LES DESSERTS

Soufflé au Chocolat 'Le Jane Hill'	\$20.00
Chocolate soufflé with hot chocolate sauce and vanilla bean ice cream	
Crème Brûlée	\$18.00
Malagasy vanilla bean custard with caramelised sugar	
Les Glaces et Sorbets	\$17.00
Assorted ice creams and sorbets with an almond macaroon	
Les Fromages	\$28.50
Selection of French cheeses	

LUNCH & DINNER 7 DAYS • NO BYO CAKES • BREAD BASKET \$4.00

- prices include gst - 15% surcharge applies on public holidays -