

Omelette a la Langouste.....	<b>\$28.00</b>
Crayfish omelette, chives and salad	
Saumon Grille.....	<b>\$28.00</b>
Atlantic salmon on a bed of seasonal greens topped with a tomato capers and herbs salsa	
Bouillabaisse Royale.....	<b>\$32.00</b>
Fish fillets, prawns, scallops, scampi, mussels in fish and tomato stock with fennel and saffron served with aioli & croutons	
Brochettes de Fruits de Mer.....	<b>\$32.00</b>
Mixed grill from the sea. Skewer of prawns, scallops, blue eye and salmon with oysters kilpatrick, and scampi - beurre blanc & chives	
Noisettes D'agneau Petits Pois.....	<b>\$29.00</b>
Grilled Loin of lamb with mash, french style peas and a mustard jus	
Confit de canard à l'Orange.....	<b>\$28.00</b>
Duck thigh confit with orange glaze, roasted parsnip	
Cote De Boeuf Bearnaise.....	<b>\$35.00</b>
400g Portland rib-eye steak with garlic roasted kifler potatoes and sauce béarnaise	
"Steak Frites" Bordelaise.....	<b>\$32.00</b>
300g grilled, aged porterhouse steak, red wine & shallots, pommes frites	
Steak aux Deux Poivres.....	<b>\$32.00</b>
Prime eye fillet crusted with black pepper on a bed of roasted root vegetables, green peppercorns and brandy sauce	
Poulet Aux Champignons.....	<b>\$28.00</b>
Grilled chicken breast on a wild mushroom ragout and herbed polenta chips	
Veau Sauge Et Prosciutto.....	<b>\$28.00</b>
Pan fried baby veal fillets wrapped in prosciutto & sage, port wine sauce served with gnocchi in blue cheese	
Garlic Roasted Potatoes with Rosemary.....	<b>\$6.00</b>
Mashed Potatoes / French fries.....	<b>\$6.00</b>
Ratatouille (stew of courgette, eggplant, capsicum, tomato, onion, garlic and herbs).....	<b>\$6.00</b>
Pan-fried Mushrooms.....	<b>\$6.00</b>
Wok-Fried Baby Spinach with a Touch of Garlic.....	<b>\$8.00</b>
Salade Verte (green salad, French dressing).....	<b>\$6.00</b>
Baby Spinach Salad with Semi-Dried Tomatoes & Peanuts...	<b>\$6.00</b>

