

FRENCH SALOON

Les Boissons

VINS AU VERRE ~ BY THE GLASS

NV Brimoncourt Extra Brut GC (100ml).....	<i>Champagne</i>	36.5.-
NV Champalou Vouvray Brut (100ml).....	<i>Loire Valley</i>	15.5.-
NV Continental Platter Prosecco (100ml).....	<i>King Valley</i>	11.-
'21 Dr. Loosen 'Dr. L' Trocken.....	<i>Mosel</i>	15.-
'21 Bonnet-Huteau Melon de Bourgogne.....	<i>Muscadet</i>	19.-
'22 Sebastian Treuillet Sauvignon Blanc.....	<i>Pouilly Fumé</i>	23.-
'22 George Deschamps Chablis Chardonnay.....	<i>Chablis</i>	27.5.-
'20 Taturry 'Banjo' Chardonnay.....	<i>Mornington</i>	21.-
'22 Domaine de la Bégude 'Cadet' Rosé.....	<i>Méditerranée</i>	19.5.-
'23 William Downie 'Cathedral' Pinot Noir.....	<i>Gippsland</i>	19.-
'21 La Cuvee des Copains Cin/Grenache.....	<i>South Rhône</i>	15.-
'21 Domaine Charnay Villages Gamay.....	<i>Beaujolais</i>	21.5.-
'22 Ravensworth 'Regional' Sangiovese.....	<i>ACT/NSW</i>	17.-
'21 Mise En Place Syrah.....	<i>Great Western</i>	20.-

APERITIFS

Christian Drouin Pommeau de Normandie 45ml	<i>France</i>	12.-
Suze 45ml.....	<i>France</i>	12.-
Henri Bardouin Pastis 45ml.....	<i>France</i>	15.-
R. Ragnaud Vieux Pineau des Charentes 45ml.....	<i>France</i>	12.-
MMC1 Pineau des Charentes 45ml.....	<i>France</i>	10.-

BEER/CIDER

Peroni Red ~ 4.7%.....	11.-
Garage Project 'Hatsukoi' Neo Tokyo Lager ~ 5%.....	13.-
Montmorillon 'Blonde' Pale Ale ~ 5.5%.....	15.-
Montmorillon 'Ambrée' Amber Ale ~ 6.5%.....	16.-
Mountain Culture APA ~ 5%.....	12.5.-
Wolf of the Willows XPA ~ 4.7%.....	12.-
Hargreaves Hill 'ESB' ~ 5.2%.....	12.5.-
Sailors Grave 'It's a big dill' Gose ~ 5.2%.....	16.5.-
La Sirène 'Wild Saison' ~ 6.5%.....	14.5.-
Young Henrys x Alpha Box & Dice	
- Semillon Sour ~ 6.3% 750ml.....	35.-
- Pinot Noir Sour ~ 7.0% 750ml.....	35.-
Boatrocker Stout ~ 6.1%.....	12.-
Arquiteka Cider ~ 6.6%.....	10.5.-

LOW ALCOHOL

Heaps Normal 'Quiet XPA' ~ 0.5%.....	9.-
Prickly Moses Light ~ 2.9%.....	9.-

COCKTAILS

French 75 ~ Sparkling, gin & lemon.....	17.-
Negroni ~ Gin, sweet vermouth, Campari.....	22.-
Roi Soleil ~ Cognac Gin, Chartreuse yellow, Suze, lemon.....	25.-
Old Fashioned ~ Whisky, sugar & bitters.....	22.-
Side Car ~ Cognac, Cointreau & lemon.....	23.-

La Carte

SNACKS

Appellation Oysters.....	6. ea-
Comté gougère.....	8. ea-
Feuille de Brick, whipped Brillat Savarin, caviar.....	15. ea-

ENTRÉE

Asparagus, comté royale, soft egg, crispy shallots.....	26.-
Smoked eel, pickled cucumber, green apple, horseradish chantilly.....	28.-
Raw scallop, mandarin, black garlic, chicken skin, hazelnut.....	29.-
Terrine Maison, house HP sauce, pickles, toasted sourdough.....	24.-
Chicken liver parfait, chicken skin & hazelnut praline, Sauternes apricots, toasted brioche.....	24.-
French Saloon steak tartare.....	32.-

MAINS

Market fish du jour.....	MP.-
Parisienne gnocchi, new season peas, chevranos.....	39.-
Crown roasted half spring chicken, broad beans, vin jaune jus gras.....	44.-
Steak frites.....	46.-
Porterhouse, smoked mushroom bordelaise, pommes Parisienne.....	52.-
Whole roasted market fish, clams 'casino', Warrigal greens.....	62.-

ON THE SIDE

Pommes frites.....	14.-
Green beans, lardons.....	14.-
Mixed leaves, Champagne vinaigrette, fine herbs.....	12.-
Celeriac, green apple remoulade.....	10.-

CHEESE

After undergoing affinage and ageing in our underground cheese cellar at the Spring Street Grocer, each cheese is served with a matching seasonal accompaniment.

White mould: Tarago River triple cream, Sth Gippsland ~ 50g.....	18.-
Washed rind: Langres, Champagne ~ 50g.....	18.-
Chèvre: Crottin de Chèvre, Poitou ~ 50g.....	18.-
Hard: Stone and Crow 'Four Pillars Moonshine', Yarra ~ 50g.....	18.-
Blue: Bleu des Causses, Auvergne ~ 50g.....	18.-
Selection of three 75g / five 125g.....	25/42.-

DESSERT

Chocolate marquise.....	18.-
Tarte au citron.....	18.-
Crème brûlée.....	18.-
Madeleines, passionfruit curd.....	18.-

