

FRENCH SALOON

Les Boissons

VINS AU VERRE ~ BY THE GLASS

NV Thierry Fournier Réserve Brut (100ml).....	<i>Champagne</i>	29.5.-
'20 Kreydenweiss Lune a Boire 'Bulle' (100ml)	<i>Alsace</i>	20.-
NV Continental Platter Prosecco (100ml)	<i>King Valley</i>	11.-
'22 Dr. Loosen 'Dr. L' Trocken.....	<i>Mosel</i>	16.5.-
'21 Envinat 'Benje Blanco' Palomino.....	<i>Canary Isl</i>	24.5.-
'21 Bonnet-Huteau Melon de Bourgogne.....	<i>Muscadet</i>	19.-
'22 Sebastian Treuillet Sauvignon Blanc.....	<i>Pouilly Fumé</i>	23.-
'22 Mise En Place Chardonnay.....	<i>Mornington</i>	23.-
'22 Figuière 'Magali' Rosé.....	<i>Provence</i>	19.5.-
'23 Monopole by William Downie Pinot Noir.....	<i>Multi Regional</i>	19.-
'22 Castlemare La Buvette Gren/Carignan.....	<i>Languedoc</i>	16.-
'22 Charles Oliver 'Shay's Flat' Cab Sauv.....	<i>Pyrenees</i>	24.5.-
'22 Orbis 'Top Six' Shiraz.....	<i>McLaren Vale</i>	22.5.-
'20 L'Arco Rosse Del Veronese Corvina Blend.....	<i>Veneto</i>	23.-

APERITIFS

Christian Drouin Pommeau de Normandie 45ml	<i>France</i>	13.-
Suze 45ml.....	<i>France</i>	13.5.-
Henri Bardouin Pastis 30ml.....	<i>France</i>	13.-
R. Ragnaud Vieux Pineau des Charentes 45ml.....	<i>France</i>	12.-
MMC1 Pineau des Charentes 45ml.....	<i>France</i>	13.-
Génépi d'Armoises 30ml.....	<i>France</i>	11.-

BEER/CIDER

Mckay Lager ~ 4.5%.....	13.-
Foreigner 'Silent Hunter' Czech Pilsner ~ 4.8%.....	14.5-
Montmorillon Blonde Pale Ale ~ 5.5%.....	16.-
Montmorillon 'Ambrée' Amber Ale ~ 6.5%.....	16.5.-
Mountain Culture APA ~ 5%.....	14.-
Hargreaves Hill 'ESB' ~ 5.2%.....	14.-
Schöfferhofer Hefeweizen ~ 5% (500ml).....	16.5.-
La Sirène 'Wild Saison' ~ 6.5%.....	16.-
Boatrocker Stout ~ 6.1%.....	13.5.-
Arquiteka Cider ~ 6.6%.....	12.-

LOW ALCOHOL

Heaps Normal 'Quiet XPA' ~ 0.5%.....	10.5.-
Prickly Moses Light ~ 2.9%.....	10.5.-

COCKTAILS

French 75 ~ Gin, lemon & topped with sparkling.....	18.-
Kir Royale ~ Cassis & crémant.....	22.-
Jaune ~ Gin, Suze, yellow Chartreuse & lemon.....	23.-
Allez-Vous? ~ Cherry infused vodka, Campari & Lemon.....	23.-
Boulevardier ~ Whisky, vermouth & Campari.....	24.-
Side Car ~ Cognac, Cointreau & lemon.....	24.-

La Carte

SNACKS

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

ENTRÉE

Heirloom tomato, pine nut crème, anchovy, basil.....	24.-
Smoked eel, pickled daikon, green apple, horseradish chantilly.....	28.-
Cured Kingfish, blood plum, jalapeño, vermouth vinegar.....	29.-
Terrine Maison, green tomato chutney, 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, heritage zucchini, black garlic, chevrano.....	42.-
Otway pork pluma, peach, sorrel, sauce charcutière.....	48.-
Steak frites.....	50.-
Porterhouse, smoked mushroom bordelaise, pommes Parisienne.....	54.-
Whole roasted market fish, sauce veronique.....	62.-

ON THE SIDE

Pommes frites.....	14.-
Green beans, smoked almondine.....	14.-
Grilled Cos, petits pois à la Française.....	14.-
Mixed leaves, Champagne vinaigrette, fine herbs.....	12.-

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: Brie Fermier, Iles de France ~ 50g.....	18.-
Washed rind: Woombye Blackall Gold, Qld ~ 50g.....	18.-
Chèvre: Crottin de Chèvre, Poitou ~ 50g.....	18.-
Hard: Tomme de Brebis 'Petit Arriou', Laruns France ~ 50g.....	18.-
Blue: Persille de Chèvre, Iles de France ~ 50g.....	18.-
Selection of three 75g / five 125g.....	35/42.-

DESSERT

Rice pudding parfait, passionfruit, citrus beignets.....	18.-
Tarte au citron.....	18.-
Crème brûlée.....	18.-
Madeleines, chocolate.....	18.-

