

# La Carte

## TO BEGIN

Comté reserve gougère

## ENTRÉE TO SHARE

Cured Kingfish, blood plum, jalapeño, vermouth vinegar

French Saloon steak tartare

Jerusalem artichoke, Tête de Moine, pine nut creme

## MAIN COURSE TO SHARE

Parisienne gnocchi, buttered leeks, Amontillado, sweet corn

Market fish, sauce grenobloise

Roast porterhouse, smoked mushroom Bordelaise, tarragon mustard

## ON THE SIDE TO SHARE

Pommes frites

Mixed leaves, Champagne vinaigrette, fine herbs

## DESSERT TO SHARE

Tarte du Jour

Madeleines, chocolate

## SUPPLEMENTS

Appellation Oyster, lemon, mignonette - \$6 each

A selection of cheese from the Spring Street Cheese Cellar - \$10 per person



# FRENCH SALOON

## Les Boissons

### VINS AU VERRE ~ BY THE GLASS

NV Thierry Fournier Réserve Brut (100ml).....	<i>Champagne</i>	29.5.-
NV Domaine de Bel-Air Crémant de Bourgogne (100ml) .....	<i>Burgundy</i>	19.-
NV Continental Platter Prosecco (100ml) .....	<i>King Valley</i>	11.5.-
'22 Dr. Loosen 'Dr. L' Trocken.....	<i>Mosel</i>	16.5.-
'21 Envinat 'Benje Blanco' Palomino.....	<i>Canary Isl</i>	24.5.-
'22 Mas Coutelou 'Le Gris du Coer' Picpoul.....	<i>Languedoc</i>	24.5.-
'22 Sebastian Treuillet Sauvignon Blanc .....	<i>Pouilly Fumé</i>	23.-
'22 Famille Gueguen AC Chablis Chardonnay... ..	<i>Chablis</i>	30.-
'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.-
'18 Cellier-Saint Benoit 'Courbes Raies' PN .....	<i>Jura (Coravin)</i>	30.-
'22 Castlemaure La Buvette Gren/Carignan ....	<i>Languedoc</i>	16.-
'21 Phillippe Chevarin 'Rouge Détour' Cab Fr... ..	<i>Anjou</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.-
Lobo 'Trad' Cider ~ 5.5% .....	12.5.-

### 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

Jerusalem artichoke, Tête de Moine, pine nut creme.....	24.-
Smoked eel, pickled daikon, green apple, horseradish chantilly .....	28.-
Cured Kingfish, plum, jalapeño, vermouth vinegar.....	29.-
Terrine Maison, housemade HP, grilled sourdough.....	26.-
Chicken liver parfait, chicken skin & hazelnut praline, Sauternes apricots, toasted pain de lait .....	24.-
French Saloon steak tartare .....	32.-

### MAINS

Market fish du jour .....	MP.-
Parisienne gnocchi, buttered leeks, Amontillado, sweet corn .....	42.-
Grilled pork cutlet, green tomato, radish, sauce charcutière.....	48.-
Steak frites.....	48.-
Wagyu rump cap, jus de saloon, pommes Parisienne .....	54.-
Whole roasted market fish, sauce bonne femme.....	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: Jouvenceau, Iles de France ~ 50g .....	18.-
Washed rind: Munster Fischer, Alsace ~ 50g.....	18.-
Chèvre: Stone & Crow 'Amiel', Yarra Valley ~ 50g.....	18.-
Hard: Banksia, Castlemaine ~ 50g.....	18.-
Blue: Fourme d'Ambert, Auvergne ~ 50g.....	18.-
Selection of three 75g / five 125g.....	35/42.-

### DESSERT

Rice pudding parfait, passionfruit, citrus beignets.....	18.-
Tarte du jour .....	18.-
Crème brûlée .....	18.-
Madeleines, chocolate .....	18.-

