

# 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.-
'13 Stock Wines 'Perdu' Riesling.....	<i>Clare Valley</i>	18.-
'23 F. Duveau 'Hunaudière' Chenin Blanc .....	<i>Loire Valley</i>	24.-
'22 J. Reinisch Rotgipfler/Zierfandler.....	<i>Austria</i>	19.-
'17 Mount Mary 'Réflexion' Sauvignon Blanc ....	<i>Yarra Valley</i>	25.-
'22 Famille Gueguen AC Chablis Chardonnay...	<i>Chablis</i>	30.-
'18 Monopole by Bass Phillip Chardonnay .....	<i>Sth Gippsland</i>	20.-
'23 Domaine les Fouques 'Tradition' Rosé.....	<i>Provence</i>	20.-
'23 Michael Hall 'Sang de Pigeon' Pinot Noir.....	<i>Adelaide Hills</i>	18.-
'22 Elio Grasso 'Gavarini' Langhe Nebbiolo .....	<i>Piedmont (Coravin)</i>	28.-
'21 César Márquez 'Parajes' Mencia .....	<i>Bierzo</i>	21.-
'21 Voyager Estate 'Coastal' Cab. Sauvignon.....	<i>Margaret River</i>	18.-
'21 Domaine Charvin Côtes du Rhône.....	<i>Sth Rhône</i>	25.-
'22 Tellurian 'Evo' Shiraz.....	<i>Heathcote</i>	18.5.-

### APERITIFS

Christian Drouin Pommeau de Normandie.....	13.-
Suze .....	13.5.-
RinQuinQuin à la Pêche.....	12.-
Raymond Ragnaud Vieux Pineau des Charentes .....	12.-
MMC1 Pineau des Charentes .....	13.-
Génépi d'Armoises .....	11.-
Henri Bardouin Pastis .....	13.-

### BEER/CIDER

Peroni Red ~ 4.7%.....	12.-
2 Brothers 'Taxi' Pilsner ~ 4.7% .....	14.5.-
Montmorillon 'Ambrée' Amber Ale ~ 6.5% .....	16.5.-
Mountain Culture APA ~ 5%.....	14.-
Weihenstephaner Hefe Weissbier ~ 5.4% (500ml).....	16.5.-
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.-
Bonne Pomme ~ Eau de Vie, Lillet blanc, apple, bay leaf.....	26.-
Boulevardier ~ Whisky, vermouth & Campari.....	24.-
Side Car ~ Cognac, Cointreau & lemon.....	24.-

## La Carte

### SNACKS

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

### ENTRÉE

Asparagus, crisp hen egg, gribiche, chervil.....	27.-
Smoked mackerel rilette, cucumber, mini English muffins.....	28.-
Abrolhos Island scallop, yellow peach, lardo, green pepper.....	30.-
Terrine Maison, housemade HP, grilled sourdough.....	28.-
Chicken liver parfait, chicken skin & hazelnut praline, sauternes apricots, toasted pain de lait.....	26.-
French Saloon steak tartare .....	32.-

### MAINS

Market fish du jour .....	MP.-
Parisienne gnocchi, nettles, white asparagus, chevrano.....	45.-
Rack of Victorian lamb, broad beans, sherry jus.....	56.-
Steak frites.....	48.-
Wagyu rump cap, jus de saloon, pommes Parisienne .....	56.-
Whole roasted market fish, salmon pearls, roast chicken butter sauce .....	65.-

### ON THE SIDE

Pommes frites.....	14.-
Green beans, smoked almondine .....	14.-
Grilled broccolini, black garlic yoghurt .....	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: Indulgence, South Gippsland ~ 50g.....	18.-
Washed rind: St. Nectaire, Auvergne, France ~ 50g.....	18.-
Chèvre: Délice des Deux Sèvres, Pitou, France ~ 50g.....	18.-
Hard: L'Etivaz AOP, Canton de Vaud, Switzerland ~ 50g.....	18.-
Blue: Raw Blue, South Gippsland ~ 50g.....	18.-
Selection of three 75g / five 125g.....	35/42.-

### DESSERT

Baba au Rhum.....	18.-
Tarte du jour .....	18.-
Crème brûlée .....	18.-
Madeleines, chocolate .....	18.-

