

# ENTRÉES

## CHIPS (V) \$8

*Served with Tomato Sauce and Gravy*

## BREADS & SPREADS (V\*)

*Ciabatta & Focaccia with Olive Oil, Balsamic, House Made Dips & Confit Garlic Butter*

*Serving size 1-2      \$12.50*

*Serving size 3-4      \$16.50*

## ENTRÉE DU JOUR

*Please see our specials board.*

*V =Vegetarian,*

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*Gf=Gluten free,*

*Df=Dairy free,*

*\*=on request*

# MAINS

## ROMAN CARBONARA \$24

*Fettuccini, Smoked Bacon, Cream, Egg, Parmesan, & Black Pepper*

## LENTILS DU PUY (V) \$24

*Traditional style French Green Lentils with Roast Potatoes, Seasonal Vegetables, Rocket and Balsamic Glaze.*

## TUSCAN BEEF RAGU \$26.50

*Fettuccini, Braised Beef in Red Wine with Tomato, Capsicum, Rosemary & Parmesan*

## KRAKEN RISOTTO (Gf) \$28

*Calamari, Mussels, Prawns & Spicy Chorizo, Capsicum, Lemon, Chilli & Confit Garlic*

## POULET (Gf\*) \$36.00

*Chicken Breast braised in Red Wine with a heart-warming Cream, Bacon, Mushroom & Chorizo sauce. Served with Roast Potatoes & Jus*

## PORC (Df) \$37.00

*Citrus and Herb stuffed Pork Tenderloin Served with Roast Potato, Bacon, & Braised Red Cabbage, with Sage & Apple Compote*

## BŒUF (Gf\*, Df\*) \$37.50

*Ribeye Steak topped with Jus, Garlic & Herb infused Butter, Mushrooms, Spinach, Caramelized Onions & Chips*

# DESSERTS

## CRÈME BRÛLÉE (Gf) \$14

*Classic Rich French Custard topped with a Contrasting Hard Caramel Layer  
Served with White and Dark Chocolate Shards*

## FONDANT AU CHOCOLAT \$14

*French style Molten Chocolate Lava Cake, served fresh with Vanilla Bean Ice Cream*

## SORBET (Gf & V+) \$12.50

*A Trio of Fruity Sorbet*

## AFFOGATO (Gf) \$13.50

*Vanilla Bean Ice Cream Drowned with an Espresso Shot  
Enhanced with Your Choice of Liqueur (R18+)*

## *Liqueurs*

*Cointreau, Kahlua, Baileys, Amaretto, Frangelico, Jamesons, Drambuie*

*Tea or Coffee \$4.50*