



# Main

## Salade Lyonnaise \$22

*Warm Lyonnaise salad with crispy lardons, buttered croutons & poached egg  
+ add Chicken \$6*

## Truffled Mushroom Linguine \$29 (Veg)

*Fresh linguine with sautéed mushrooms, garlic & white wine cream  
finished with parmesan and truffle oil.*

## Prawns Mornay with Parisian Gnocchi \$35

*Baked Parisian style gnocchi with buttered Shark Bay prawns in  
mornay sauce*

## Crumbed Shark Bay Whiting \$29

*Crumbed Shark Bay whiting served with celeriac rémoulade and Paris mash*

## Beouf Bourguignon \$37

*Slow-cooked beef with mushrooms, bacon and herbs in a rich burgundy  
sauce served with Paris mash and salad greens*

## Coq Au Champagne \$35 (GF)

*Pan seared sous vide chicken breast in champagne sauce, poached  
asparagus & crispy potato pavé*

## Confit Duck \$39 (GF)

*Crisp confit duck with Du puy lentils and honey roasted root vegetables*

## Steak Frites \$50 (GF)

*Served medium rare with frites, salad greens & your choice of sauce-  
Red wine jus / Mushroom / Green peppercorn/ Cafe de Paris butter  
Blue cheese sauce*

## West Rivers Wagyu Rump 300g

Harvey Reserve W.A. Fillet 200g

