



# Main

(Veg)

## **Gnocchi a la Parisienne \$27**

*French style gnocchi with honey roasted pumpkin, parmesan, walnut and sage in burnt butter cream sauce*

## **Spicy Harissa Prawn Linguine \$29**

*W.A. Tiger prawns, spicy harissa, garlic & lemon with fresh linguine pasta*

## **Citrus Poached Fish \$46 (GF)**

*W.A. Goldband snapper fillet poached in vermouth, orange and fresh herb sauce served with new potatoes*

## **Coq au Vin \$35**

*Classic French style stew of chicken slow cooked in red wine, bacon, mushrooms and pearl onions, served with Paris mash and side salad*

## **Confit Duck à L'Orange \$38 (GF)**

*Crisp confit duck leg, Paris mash, buttered French beans, sauce à L'Orange*

## **Steak Frites \$50 (GF)**

*Served medium rare with frites, salad and your choice of sauce-  
Red wine jus / Mushroom / Green peppercorn / Béarnaise*

**Harvey Reserve Organic Grass Fed Sirloin 300g**

**Harvey WA Fillet 200g**

