



Small Plates

Fresh shucked oysters au natural, mignonette, lemon \$5.5ea (GF, DF)

(Available Thursday, Friday, Saturday)

Crusty Parisienne baguette, La Conviette French butter \$12 (Veg)

Frites with aioli \$12 (Veg, DF, GF)

Crumbed Whiting, garlic rouille, caper berries \$19 (DF)

Foie gras & duck terrine, cornichons, crispbreads \$25

Twice baked four cheeses soufflé, crisp jambon \$19

Pan seared scallops, sauce vierge, charred corn, crisp capers \$25 (DF)

Classic beef tartare, egg yolk, crispbreads \$23 (DF)

Local WA tiger prawns, garlic saffron sauce, crusty baguette \$27

