



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)

Truffle & parmesan frites with aioli \$17 (Veg, GF)

Twice baked four cheeses soufflé, toasted sourdough \$19 (Veg)

Crumbed Whiting, herb aioli, caper berries \$19 (DF)

Foie gras & duck terrine, seasonal pickles, cornichons, crispbreads \$22 (DF)

Duck liver mousse, crispbreads, baby pear, cornichons \$22

Classic beef tartare, egg yolk, crispbreads \$25 (DF)

Local WA tiger prawns, garlic saffron sauce, house baked ciabatta \$28

Coquilles St Jacques- Grilled Shark Bay ½ shell scallops (2),
potato cream purée, sauce normande \$28

