



Small Plates

Parisienne Baguette & French Butter \$12

Crusty Parisienne style baguette with La Conviette French butter
(Veg)

Frites with Aioli \$12

French style crispy thin fries served with aioli
(Veg, DF, GF)

Four Cheese Soufflé \$19

Twice baked in four cheese and leek sauce with toasted sourdough
(Veg)

Chicken Pâté \$19

Chicken liver pâté served with house pickles, baby pear and crispbreads

Crumbed Whiting \$21

Crumbed Shark Bay Whiting served with herb aioli, lemon and caper berries
(DF)

Chicken Livers in Pernod \$22

Pan fried chicken livers with lardons & onions in creamy
Pernod sauce served with sourdough toast

Beef Tartare \$25

Classic steak tartare made with premium WA fillet steak,
egg yolk and served with crispbreads
(DF)

Saffron Garlic Prawns \$28

Local WA tiger prawns in garlic saffron cream sauce
served with house baked ciabatta

