

Brunch

Crêpes

Chocolate & Hazelnut Crepe \$19 (Veg)

Nutella filled crepe with fresh fruit, whipped cream and toasted hazelnuts

La Crêpe Complète \$19

Ham, fried egg and Gruyère

Mushroom Crêpe \$21 (Veg)

Sautéed mushroom duxelles, spinach and Gruyère

Chicken & Leek Crêpe \$24

Sautéed leek, poached chicken, roasted tomato and brie

Breakfast

Free Range Eggs \$16 (Gf option available)

Poached, fried or scrambled (+\$2 for scrambled) with sourdough toast and butter

+bacon \$6 / +slow roasted tomato \$4 / +avocado \$4 / +mushroom \$6

Avocado Toast \$24 (Gf option available, DF, Veg)

Smashed avocado on sourdough, poached eggs, rouille & tomato feta salad

Aligot Croquettes \$27

Served with bacon, poached eggs (2), balsamic salad & shaved parmesan

Truffle Scrambled Eggs \$26 (Gf option available, Veg)

3 eggs scrambled on toasted sourdough, truffle shavings

Lunch

Soup Of The Day \$18

Served with buttered sourdough. Please ask our friendly staff for today's soup!

Croque Monsieur \$19

Ham, Swiss cheese, dijon mustard and bechemel toasted sandwich

Four Cheeses Soufflé \$19 (Veg)

Twice baked with four cheese and leek sauce served with toasted sourdough

Tartiflette \$19

Creamy potato gratin, caramelised onion, bacon and melted brie, toasted sourdough

Chicken Livers in Pernod \$22

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

Chilli Prawn Pasta \$29

Shark Bay tiger prawns with harissa, garlic & lemon butter sauce on fresh linguine

Petit Salé aux Lentilles \$29 (Gf)

Tender twice cooked pork belly, Du puy lentil ragu, persillade sauce

Steak Sandwich \$29 (Gf option available)

Black Onyx rump, aioli, caramelised onion, Swiss cheese, house baked ciabatta, frites

Steak a la Minute \$32 (Gf)

Black Onyx rump served with frites, salad and your choice of sauce-
red wine jus, mushroom, blue cheese or peppercorn