



# Main

## **Gnocchi a la Parisienne \$27** (Veg)

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

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

*Shark Bay Prawns cooked in spicy harissa, garlic & butter sauce on fresh linguine pasta*

## **Chicken Fricassee \$35** (GF)

*Classic French style slow cooked chicken, mushrooms, bacon & cream with Paris mash & salad greens*

## **Slow Braised Oxtail \$38** (GF)

*Oxtail slow braised in red wine & orange sauce with herb gremolata served with parsnip mash & broccolini*

## **Petit Salé aux Lentilles \$35** (GF)

*Tender salted pork belly served with Du puy lentil ragu with persillade sauce*

## **Bouillabaisse \$46**

*Provençale seafood stew with local prawns, mussels and snapper served with sourdough bread and garlic rouille*

## **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 greens & your choice of sauce-  
Red wine jus / Mushroom / Green peppercorn/ Cafe de Paris butter  
Blue cheese sauce*

**West Rivers Wagyu Rump 300g**

**Harvey Reserve W.A. Fillet 200g**

