

Brunch

Free Range Eggs \$14 (Gf option available)

Poached, fried or scrambled (+\$2 for scrambled)

Served with sourdough toast and butter

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

French Toast \$14 (Gf option available)

Made with house baked pain de mie served with whipped cream and maple syrup

+bacon \$6 / +caramelised banana \$4 / +berry compote \$6

Aligot Croquettes \$20 (Veg option available)

With poached eggs, bacon, and slow roasted tomato

La Crêpe Complète \$17

Ham, fried egg and Gruyère filled crêpe served with side salad

Mushroom Duxelles Crêpe \$19 (Veg)

Sautéed mushroom duxelles, spinach and Gruyère filled crêpe served with side salad

Chicken & Leek Crêpe \$24

Sautéed leek, poached chicken, roasted tomato and brie served with side salad

Croque Monsieur \$17

Ham, Swiss cheese, dijon mustard and bechemel toasted sandwich

(Croque Madame- add fried egg \$3)

Crumbed Whiting \$25

Crispy WA whiting fillets served with celeriac rémoulade and caperberries

Toulouse Sausage \$24 (Gf)

French style pork sausages served with du puy lentil ragu

Buttermilk Fried Chicken Cronut \$25

Buttermilk fried chicken in a croissant bun, aioli, dijon, lettuce

Steak Sandwich \$28 (Gf option available)

Black Onyx Ranger Valley rump, aioli, caramelised onion, Swiss cheese and salad on house baked ciabatta with side of frites

Steak a la Minute \$32 (Gf)

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