



Main

Gnocchi a la Parisienne \$29 (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 \$39 (GF)

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

Petit Salé aux Lentilles \$29 (GF)

Tender twice cooked pork belly served with Du puy lentil ragu with persillade sauce

Bouillabaisse \$42

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

Confit Duck à L'Orange \$39 (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

