



Main

Caramelised Leek Tart Tartine \$28 (Veg)

Caramelised leek tart, confit cherry tomatoes, stracciatella cheese, balsamic glaze

Chicken & Wild Mushroom Risotto \$34 (GF)

Pan seared, sous vide chicken breast on wild mixed mushroom and spinach risotto

Bouillabaisse \$36

Provençal fish stew of snapper, mussels, local king prawns served with sourdough bread and garlic rouille

Beef Bourguignon \$32

Slow cooked beef and red wine stew, parsnip potato mash, salad greens

Confit Duck a L'Orange \$38 (GF)

Confit duck leg slow cooked, sauce a l'orange, Paris mash, green beans

Steak Frites (GF)

Harvey Reserve Organic Grass Fed Sirloin 280g \$54

Harvey WA Fillet 180g \$48

WA Wagyu Rump 280g \$54

*Served medium rare with frites, salad and your choice of sauce-
Red wine jus / Mushroom / Green peppercorn*



Brunch

French Toast

Berry French Toast \$17 (veg)

With berry compote, whipped cream, toasted almonds & saffron honey

French Toast with Bacon \$20

Served with bacon, caramelised banana, maple syrup & whipped cream

Crêpes *gluten free option available on crêpes

Strawberries & Cream Crêpe \$17 (veg)

Fresh strawberries, creme pâtissier, whipped cream, strawberry coulis, toasted almonds

Banoffee Crêpe \$18 (veg)

Fresh banana, crème pâtissier, salted caramel, whipped cream, chocolate ganache

La Crêpe Complète \$17

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

Mushroom Duxelles Crêpe \$19 (veg)

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

Brunch

Free Range Eggs \$14 (gf option available)

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

Served with sourdough toast & butter

+bacon \$6 / +salmon \$8 / +avocado \$4

Aligot Croquettes \$20 (veg option available)

Poached eggs, bacon, rocket, parmesan and confit cherry tomatoes

Croque Monsieur \$17

Ham, Swiss cheese, dijon mustard and bechemel toasted sandwich (add fried egg \$3)

Soup of the Day \$14

Served with brioche croutons and buttered sourdough

Chicken Cordon Bleu \$25

Roulade of chicken breast with ham, Swiss cheese and Brie served with mustard sauce and salad

Steak Sandwich \$28

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

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



Small Plates

Fresh shucked oysters au natural, mignonette, lemon \$5.5ea (GF, DF)

Crusty Parisienne baguette, La Conviette French butter \$12 (Veg)

Frites with aioli \$12 (Veg, DF, GF)

Shark Bay whiting goujons, caper dill aioli \$19

Duck rillettes, cornichons, baguette \$17 (DF)

Noix De Jambon- French cured ham, baguette & butter, French mustard,
cornichons \$19

Duck liver mousse, cornichons, crisps breads \$19

Tartiflette- potato gratin, bacon, melted brie \$19

Salmon Niçoise salad- potato, green beans, cherry tomato, artichokes,
olives, egg, vinegarette \$19 (GF, DF)

Classic beef tartare, egg yolk, crispbread \$23 (DF)

Local WA tiger prawns, garlic saffron sauce, house baked ciabatta \$27

