



Brunch Menu

House Baked Sourdough \$10

Baked fresh everyday, toasted, preserves, butter

Free Range Eggs \$12 (gf option available)

Poached, fried or scrambled.

Served with sourdough toast, tomato relish

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

Aligot Croquettes \$18 (Veg option available)

Poached eggs, bacon, rocket and parmesan salad, tomato pickle relish

Crêpes

Our crepes are made from gluten free buckwheat

La Crêpe Complète \$17 (gf)

Ham, fried egg, Gruyère

Tartiflette \$20 (gf)

Potatoes dauphinois, bacon, caramelised onion, brie

Chicken, Leek & Brie \$20 (gf)

Poached chicken, creamy leek sauce, brie

Mushroom Duxelles \$19 (gf, veg)

Sautéed mushroom duxelles, sautéed spinach, Gruyère

Strawberries & Cream \$17 (gf, veg)

Fresh strawberries, creme pâtissier, whipped cream, strawberry coulis

Caramel Apple Crêpe \$18 (gf, veg)

Stewed cinnamon apples, crème pâtissier, salted caramel, whipped cream

Banoffee Crêpe \$18 (gf, veg)

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





Small Plates

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

House baked sourdough, anchovy butter, caper parsley salad \$15 (Veg)

Frites with aioli \$11 (Veg, GF)

Shark Bay whiting goujons, caper dill aioli \$19

Charred figs, La Delizia burrata, saffron honey, almond crumb \$21 (Veg, GF)

Twice baked cheese soufflé, creamed leeks au gratin \$18 (Veg)

Classic beef tartare, egg yolk, crispbreads \$23

Duck and pear rillettes, house pickles, crispbreads \$18

Skull Island tiger prawns, garlic saffron sauce, house baked ciabatta \$27

Main

Ratatouille & Burrata Tart (Veg)

Ratatouille vegetable stew, shortcrust pastry, La Delizia Burrata \$30

Cod au Beurre de Montpellier (GF)

Pan seared WA Rankin cod fillet, watercress garlic mash, asparagus, Montpellier butter \$45

Confit Duck a L'Orange (GF)

Confit duck leg slow cooked, sauce a l'orange, Paris mash, green beans \$38

Steak Frites (GF)

WA Dandaragan organic grass fed sirloin 250g \$54

Harvey WA fillet 180g \$48

WA Wagyu rump 250g \$54

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

