

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)

Pork & peppercorn rillettes with crusty baguette \$17

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

Baby Gem caesar salad, poached egg, crisp prosciutto, anchovy, croutons, grana padano \$19

Shark Bay whiting goujons, caper dill aioli \$19

Classic beef tartare, egg yolk, crispbreads \$23

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

Main

Roast Pumpkin, Sage & Parmesan Gnocchi \$27 (Veg)

Handmade potato gnocchi, roast butternut pumpkin, grana padano, crisp sage, toasted walnut

Fish à La Meunière \$34

Pan seared market fish of the day, burnt butter sauce, Paris mash & asparagus

Chicken Cordon Bleu \$28

Crumbed roulade of chicken breast, ham & Swiss cheese, mustard sauce, & salad

Beef Bourguignon \$32

Slow cooked beef and red wine stew served with parsnip and potato mash and side salad

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

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

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