



Small Plates

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

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

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

Mushroom, truffle & Gruyère croquettes, black garlic aioli \$19 (Veg)

Burrata, slow roasted confit tomato, balsamic pearls, croutons \$20 (Veg)

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

Duck liver mousse, cornichons, crisps breads \$19

Twice baked four cheeses soufflé, crisp jambon \$19

Citrus scallop crudo, salmon roe, grapes, basil oil \$23 (DF, GF)

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

Local WA tiger prawns, garlic saffron sauce, crusty baguette \$27

