

# Boards

*Plateau de Fromage*

## CHEESE PLATTER

SOFT | HARD  
SEMI PICKLED APRICOT

\$24 GFO

*Planche de Charcuterie*

## CHARCUTERIE BOARD

OLIVES | PICKLES

\$24

*Plateau de Fruits de mer à Partager*

## SEAFOOD SHARE PLATTER

FOR FRESHNESS THERE IS LIMITED AVAILABILITY

SEE BOARD



# Bites

*Poulet Frit*

## FRENCH FRIED CHICKEN

TARRAGON SALT | SMOKED CAPSICUM AIOLI

\$18

*Calmars Polenta*

## CRISPY POLENTA SQUID

LEMON AIOLI

\$16

*Clair de Lune Huitres*

## MOONLIGHT FLAT OYSTERS

*exclusive oysters from batemans bay*

NATURAL | MIGNONETTE | BACON & LEEK

\$4 EACH    GF DF

*Frites*

## FRENCH FRIES

CHIVE AIOLI

\$6

*Fougasse*

## GARLIC BREAD

GARLIC | HERB

\$9



# Between

*Salade de Haloumi*

## CRISP HALOUMI SALAD

KALE | PICKLES | SEEDS & GRAINS  
PRESERVED LEMON HONNUS

\$22 DFO V VGO

*Salade de Crevettes*

## KING PRAWN SALAD

GREEN PAPAYA | FRAGRANT  
HERBS | CHILLI | FRIED PEANUTS

\$24 GF DF

*Pithivier*

## RATATOUILLE PIE

POTATO PAVE  
WATERCRESS PESTO

\$18 VG

*Le Yves*

## BURGER

WAGYU | BACON | CHEDDAR  
CARAMELISED ONIONS | SMOKED MAYO

\$16

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | V - VEGETARIAN | VO - VEGETARIAN OPTION |  
VG - VEGAN | VGO - VEGAN OPTION | DF - DAIRY FREE

# Supplementaire

*Des Haricots*

## BEANS

ESHALLOT BUTTER  
ALMONDS

\$9 GF V

*Salade*

## SALAD

KALE | PICKLES  
SEEDS & GRAINS

\$9 GF DF VGO

*Carottes Chaudes*

## CARROTS

FENNEL | BLOOD ORANGE  
HAZELNUTS

\$9 GF DF V



*Bigger*

*Bœuf Grille*

**LOCALLY SOURCED WAYGU BEEF OR SLOW COOKED WAYGU BRISKET**

(SEE BOARD)

\$28

FRIES | SPROUTS & BACON | RED WINE JUS

GF DF

*Poitrine de Poulet*

**FREE RANGE CHICKEN BREAST**

ARTICHOKE | ZUCCHINI | WHITE BEANS  
WHITE WINE | HERBS

\$24 GF

*Gnocchi de Porc*

**PORK GNOCCHI**

CELERIAC | CRACKLING  
SMOKED HONEY MUSTARD

\$22 DF

*Salade Nicoise au Thon*

**TUNA NICOISE**

BLISTERED HEIRLOOM TOMATOES  
TAPENADE | SEARED TUNA | PICKLED EGG  
CRISPS | SEA BEANS

\$22

*Poisson au Cidre*

**CIDER BATTERED FISH OF THE DAY**

FRENCH FRIES | LEMON  
HOMEMADE SLAW

\$28

*Linguini aux Fruit De Mer*

**SEAFOOD LINGUINI**

SCALLOPS | OCTOPUS  
TOMATO HERB CREAM

\$28



# Desserts

## Mousse Fromage de Chèvre

### GOATS CHEESE MOUSSE

POACHED RED FRUITS | RED WINE CARAMEL  
ROASTED WHITE CHOCOLATE

\$14 GF

## Chocolate Tart

### CHOCOLATE TART

CARAMEL | SALTED PEANUT CREAM

\$12

## Petit Fours

### PETIT FOURS

MACARON | NOUGAT | CHOCOLATE  
TRUFFLES

\$14 GF



# Little Ones

*Burger & Frites*

**CHEESEBURGER & FRIES**

\$9

*Bolognese au Bœuf Wagyu*

**WAGYU BEEF BOLOGNESE**

\$9

*Filet De Poulet & Salade*

**GRILLED CHICKEN & SALAD**

\$9 GF DFO

*Crème Brûlée*

**CREME BRULEE STRAWBERRY COMPOTE**

\$6 GF

*Glace à la Vanille et Sauce Au Chocolat*

**VANILLA BEAN ICE CREAM & CHOCOLATE SAUCE**

\$6 GF

*Cinnamon Beignet*

**CINNAMON DONUT & DARK CHOCOLATE SAUCE**

\$6 DFO

