

# Apperitif de la Chouette

## FRENCH APPETIZER

- OYSTER SHUCKED (GF): \$5 each

*Pambula rock oysters shucked to order with  
mignonettes sauce*

- FOIE GRAS: \$25

*Pressed foie gras & smoked eel on gingerbread  
and confit cherry*

## COCKTAILS \$20

- FRENCH 75

*Gin, champagne, lemon juice and sugar*

- FRENCH MARTINI

*Vodka, Chambord and pineapple*

- FRENCH BLONDE

*Gin, Elderflower liquor, White lillet, Grape juice*

- BIJOU

*Gin, Sweet vermouth, Chartreuse*

## BEERS \$14

- HEINEKEN

- PERONI RED

- STELLA ARTOIS

- KRONENBOURG

## ALCOHOL FREE \$12

- HEINEKEN 00

- LEMONADE LIME BITTER

- COCA COLA

- FRUIT JUCE

## FRENCH APPERITIF

- RICARD : \$15

*Anise and licorice-flavoured*

- VERMOUTH blanco/rosso : \$15

*Aromatised fortified wine*

- CAMPARI : \$16

*Bitter apéritif, infusion of herbs and fruit*

- BACARDI : \$18

*Bacardi white rum*

- KIR ROYAL : \$20

*Pure Dijon blackcurrant liqueur, champagne*

- KIR ALIGOTE : \$18

*Pure Dijon blackcurrant liqueur,*

*White wine from Marsannay*

- LILLET : \$16

*Bordeaux wines and citrus liqueur*

- PINEAU DES CHARENTES \$16

*5 year aged ugni blanc domaine Drouet*

# ENTRÉE

- FRENCH ONION SOUP (GF) \$18  
*Traditional French onion soup with gruyere toast*
  
- TWICE BAKED CHEESE SOUFFLÉ - 15min \$32  
*Twice backed gruyères and crab meat soufflé served with light bisque*
  
- DUCK LIVER PARFAIT \$22  
*Served with confit onion, cornichon and baguette slices*
  
- BURGUNDY SNAILS (GF) ½ DOZEN \$18  
*Served with parsley, garlic and butter in shell* 1 DOZEN \$30
  
- BEEF TARTARE (GF) \$28  
*Hand cut beef, condiment, seasoned with mustard, egg yolk served with chips*
  
- SCALLOPS (GF) \$32  
*Japanese grilled scallops, black puddings, served with cauliflower puree & truffle oil*
  
- BOUCHE A LA REINE \$24  
*Puff pastry case baked with mushrooms, chicken and gruyere gratine*
  
- FOIE GRAS ( ASK AVAILABILITY ) (GF) \$35  
*Pan fried foie gras served with wood mushrooms, chestnuts veloute and truffle oil*

## Bread and Butter



- Half sourdough baguette with Loire Valley Echire butter - \$14
  
- Half sourdough baguette with house made truffle butter - \$18

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10% Surcharge on public holiday, surcharge with American express 3 % and all credit card 1.5 %

# MAIN

- **BEEF BURGUNDY (GF)** \$40  
*Braised beef cheek in red wine and vegetables with Paris mash*
- **DUCK BREAST (GF)** \$45  
*Duck breast served with confit griottes (cherry), black garlic and Pomme Anna*
- **LAMB SHOULDER (GF)** \$44  
*Rolled boneless lamb served with peas a la francaise, madeira and truffle paste*
- **TOURNEDOS ROSSINI (GF)** \$58  
*Fillet of beef served with foie gras, Perigueux sauce and pomme salardaise*
- **BARRAMUNDI (GF)** \$48  
*Barramundi fillet, fine ratatouille, champagne and speck sauce, diamond clam and avruga caviar*
- **DUCK CONFIT (GF)** \$42  
*Duck confit served with speck and brussel sprout, orange sauce*
- **VENISON (GF)** \$50  
*Tenderloin roti served with puree cardinal, potatoes fondant and sauce grand veneur*
- **PAPPARDELLE** \$36  
*Fresh pasta served with mushrooms cream sauce and truffle paste*

## Accompagnement \$15

- French Fries
- Paris mash
- Cauliflower Mornay gratin
- Green beans with garlic, butter and roasted almonds

## Kids Menu \$25

(12 years old and under)

- Breast chicken with french fries
- or
- Pappardelle
- and
- 2 scoops of ice cream

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# DESSERT

- **LA CRÈME BRÛLÉE (GF)** \$18  
*Vanilla crème brûlée*
  
- **APPLE ROSE TATIN** \$22  
*Rose pattern upside down apple Tatin, salted caramel and ice cream*
  
- **SOUFFLÉ (GF)- 15min** \$24  
*raspberry soufflé with raspberry coulis & ice cream*
  
- **CHOCOLATE MOUSSE CAKE** \$20  
*Chocolate sponge with 72% chocolate mousse served with griottes cherry*
  
- **BERRY CRUMBLE** \$18  
*Mixed berry crumble served warm with ice cream*
  
- **HOUSE ICE CREAM** \$18  
*2 scoops of house made ice cream*  
*Wild berry; Vanilla Bean ; Salty Pistachio Praline*
  
- **LE FROMAGE** \$10 (Each)  
*Selection of french cheese served with bread and onion jam*  
*Hard: Comté ; Creamy: Brillat- Savarin ; Blue: Fourme d'Ambert ; Goat: Chabichou*

## French sweet wine

	GLS	BTL
- 2018 BAUMARD COTEAUX DU LAYON		\$45
- 2015 COUFIS CHAPOUTIER		\$65
- 2017 MUSCAT BEAUMES DE VENISE 375ml	\$14	\$50
- 2018 BANYULS	\$18	\$55
- RATAFIA DE BOURGOGNE 750ml	\$16	\$95
- PINEAU DES CHARENTES 750ml	\$16	\$85
- GEWURTRAMINER VENDANGES TARDIVES 750ML	\$20	\$140



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