

# APPÉRITIF DE LA CHOUETTE

## COCKTAILS

- ST GERMAIN SPLITZ  
*St germain liquor, soda, prosecco*
- FRENCH 75  
*Gin, lemon juice, syrup, blanc de blanc*
- FRENCH MARTINI  
*Vodka, pineapple juice, chambord*
- FRENCH 125  
*cognac, syrup, lemon juice, champagne*
- WHISKY SOUR  
*Bourbon, syrup, bitter, egg white*
- KIR ROYAL  
*Pure Dijon blackcurrant liqueur, champagne*
- NEGRONI  
*Campari, Gin, Martini*



## BEERS \$14

- HEINEKEN
- PERONI RED
- STELLA ARTOIS
- KRONENBOURG
- LORD NELSON

## ALCOHOL FREE \$12

- HEINEKEN 00
- LEMONADE LIME BITTER
- COCA COLA
- FRUIT JUICE

## ENTRÉE

- |  |         |   |         |
|--|---------|---|---------|
| - BURGUNDY SNAILS                                  | \$20/40 | - SALMON GRAVLAX  | \$26    |
| <i>Served in shell with parsley, garlic butter</i> |         | <i>Citrus cured salmon, celeriac remoulade, dill, mustard sauce</i> |         |
| - BEEF TARTARE                                     | \$35/45 | - SCALLOPS 3 OR 4   | \$28/35 |
| <i>Condiments, egg yolk, french fries</i>          |         | <i>Truffle cream, leeks and crumble</i>                             |         |
| - FRENCH ONION SOUP                                | \$20    | - FOIE GRAS (HOT PAN FRIED)   | \$40    |
| <i>Caramelised onion, toast and cheese</i>         |         | <i>Poached pear, port jus, truffle butter brioche, smoked duck</i>  |         |
| - TWICE BAKED CHEESE SOUFFLÉ                       | \$26    |   |         |
| <i>Served with confit onion, cream and gruyere</i> |         |   |         |

## MAIN

- |  |      |  |      |
|--|------|--|------|
| - BRAISED BEEF CHEEK   | \$42 | <b>ON THE GRILL</b>                        |      |
| <i>Slow cooked with vegetables, speck, red wine and mash</i> |      | <b>(Served with french fries)</b>          |      |
| - DUCK BREAST À L'ORANGE                                     | \$42 | - SIRLOIN 200GM                            | \$48 |
| <i>Sweet potato mash, dutch carrots, orange sauce</i>        |      | <i>Riverine premium mbs 3</i>              |      |
| - BARRAMUNDI   | \$45 | - BEEF FILLET 180GM                        | \$58 |
| <i>Mussels, prawns, scallop with bouillabaisse sauce</i>     |      | <i>(ask availability) Riverine premium</i> |      |
| - LAMB RACK NIÇOISE (Medium Rare)                            | \$46 | - RIB EYE OF BEEF 400GM                    | \$68 |
| <i>Artichoke, zucchini, olives with rosemary sauce</i>       |      | <i>Riverine premium</i>                    |      |
| - CONFIT DUCK  | \$48 | <b>SAUCE</b>                               |      |
| <i>Brussels sprouts and speck with port sauce</i>            |      | - GREEN PEPPERCORN                         |      |
|  |      | - PERIGUEUX (TRUFFLE)                      |      |

Add 50g foie gras - \$30

Add shaved black truffle - \$30

extra per dish - truffle only available during season between June and August

## DESSERT

- SOUFFLÉ OF THE DAY \$22  
*Served with coulis and ice cream*
- APPLE CRUMBLE \$20  
*Caramelised apples, salted caramel crumble and ice cream*
- CRÈME BRÛLÉE \$18  
*Vanilla light custard*
- FRENCH CHEESE SELECTION Each \$10  
*Served with grapes, confit onion, baguette slices*
  - Comté (14 MONTHS MATURED)
  - Délice de Bourgogne (RICH CREAMY CHEESE)
  - Fourm d'Amber (BLUE)

## SIDES \$15

- Paris mash
- French fries
- Cauliflower gratine
- Green beans

## BREAD AND BUTTER

(Half Sourdough Baguette)

- Loire Valley Echire butter - \$12
- House made truffle butter - \$15



BYO CORKAGE Tuesday to Thursday only \$15 per bottles, please let us know for any allergies.

10% Surcharge on public holiday, surcharge with American express 3 % and all credit card 1.5 % NO SPLIT BILL