



BIENVENUE

Capturing the romance of Paris
entwined with the drama of New York!

...

Indulge your senses in 1920s glamour and opulence

...

Experience beyond Expectation.

We endeavour to accommodate your dietary needs, however cannot be held responsible for traces of allergens. Inform your waiter of food allergies or dietary requirements prior to ordering. Menu subject to change. 15% Public Holiday surcharge applies.

v=vegetarian vg=vegan gf=gluten free n=nuts df=dairy free

Credit, debit and epos card payments incur a 1.6% surcharge

CAVIAR SERVICE

Antonious Siberian Caviar Etaine 30g 189
Blinis & Crème Fraiche

SIGNATURE CHORS D'OEUVRES

Shark Bay Scallop 10
Squid ink risotto, drizzled crustacean bisque

Tartare de Bouef & Oscietra Caviar 3g 34
A5 Wagyu, golden potato stack

Lobster & Prawn Royale 39
Citrus melt, chives, buttered brioche & pomme frites

CHORS D'OEUVRES

Organic Grande European Olives (vg, df) 15
Citrus & Rosemary EVOO & toasted baguette

Organic Double Brie Frit (v) 24
Drizzled truffle Miel de Paris

Freshly Shucked Pacific Oyster (gf) 7
Sherry Mignonette & lime caviar

Duck & Fig Terrine for Two 34
Caramelised figs, cornichons & toasted baguette

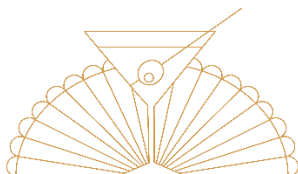
Prawn Crumpet 8
French mayonnaise, hint of chilli, chives & crème fraiche



Escargot de Bourgogne à l'ail	23
Garlic, parsley, baguette slices, shallots & Chablis	
Champagne Battered Grande QLD King Prawn	11
Vinaigre de vin rouge	
Beetroot, Sheep's Feta & Caramelised Walnut Tart	16
Crusty pastry shell	
Chicken Liver Date For Two	39
Sour cherries & lightly toasted baguette, 100g jar	

PLAT DE RESISTANCE

Wild Mushroom & Truffle Risotto (v)	34
Beurre noisette & shaved aged Grana Padano	
Dijon & Thyme Chicken & Duo of Shark Bay Scallops	42
Slow roasted Maryland, crème fraîche & green beans	
Victorian Flat Head Tails (n)	42
Baked almondine crust & lemon caper sauce	
Twice Cooked Duck à l'Orange	40
Sous vide duck leg, port reduction, liquor infused cherries	
Eye Fillet, Café de Paris & Pomme Frites	59
Premium grass-fed Gippsland Aged Angus 300g	
Friture De Calamars	38
Rosemary & garlic salt, aioli	



GARNITURES ET SALADES

- Truffle Pomme Frites (v)** 19
Parmigiano grande Reggiano & fresh shaved truffle
- Slow Roasted Champignons (v, gf)** 18
Infused in garlic, thyme & white wine buerre sauce
- Exclusive Roquefort & Cos Lettuce Salad (v, gf, n)** 19
Chablis vinaigrette, crispy pear, radish & walnuts

HANDCRAFTED DESSERTS

- French Vanilla Crème Brûlée (gf)** 19
- La Maison du Chocolate Mousse & Gold Leaf** 20

FROMAGE FRANCAIS ASSORTI

- Award Winning Selection for Two (v)** 38
House Breads, Caramelized Figs & Quince
Papillon Roquefort
Organic Double Brie

