

# BREAKFAST

OPEN FROM 7:30 AM

## EGGS ANYWAY \$12

POACHED, FRIED OR SCRAMBLED EGGS SERVED WITH SOURDOUGH

## EGGS BENEDICT \$22

POACHED EGGS, SMOKED SALMON OR HAM, HOLLANDAISE SAUCE, SOURDOUGH

## SMASHED AVOCADO \$17

WHIPPED GOATS CHEESE, TOASTED NUTS

## BRIOCHE FRENCH TOAST \$17

MAPLE SYRUP, WHIPPED BUTTER, BLUEBERRY AND RHUBARB COMPOTE

## BREAKFAST PARFAIT \$17

FRAGRANT POACHED PEARS, GREEK YOGHURT

## CREPES

LEMON AND SUGAR \$12

HAM GRUYERE AND ROCKET \$18

## ADD ONS

EGGS +\$3

BACON +\$6

AVOCADO +\$6

MUSHROOMS +\$6

# LUNCH

OPEN UNTIL 2:00 PM

## BAGUETTES \$15.5

VARIETY OF FRESH BAGUETTES MADE DAILY

## CROQUE MONSIEUR \$17

SEE OUR SPECIALS BOARD

## SOUPS \$12.5

HEARTY SOUPS FOR WINTER

## HOUSE MADE PIES \$15.5

SELECTION OF SEASONAL PIES

## CREPES

AUTHENTIC FRENCH CREPES SWEET AND SAVOURY

LEMON AND SUGAR \$12

HAM GRUYERE AND ROCKET \$18

## ADD ONS

POMME FRITES +\$6

# DINNER

OPEN FROM 5:00 PM

## SMALL PLATES

POMMES FRITES (DF, V, GF)	8
MARINATED OLIVES (DF, V, GF)	9
PUMPKIN AND SAGE CROQUETTES 4PC	16
GRUYERE AND THYME POLENTA CHIPS 4PC (V)	16
CHARCUTERIE (GFO)	30
3 CHEESES, CURED MEATS, BEETROOT CHUTNEY, OLIVES, BAGUETTE	
1 COURSE + GLASS OF HOUSE WINE	39
2 COURSE + GLASS OF HOUSE WINE	55
3 COURSE + GLASS OF HOUSE WINE	69

## ENTREE

TERRINE, BEETROOT CHUTNEY, SLICED BAGUETTE (DF,GFO)

BEEF TARTARE, WITH CROSTINI'S (DF,GFO)

ROAST PUMPKIN, ROCKET AND MUSTARD DRESSING (GF)

OPTION TO BE A MAIN COURSE

## MAIN MENU

### BEEF BOURGUIGNON

SLOW-COOKED BEEF BRAISED IN RED WINE, BEEF STOCK, ENRICHED WITH ONIONS, GARLIC, CARROTS, THYME, MUSHROOMS, PEARL ONIONS AND PARIS MASH.

### COQ AU VIN

CHICKEN MARYLAND, SLOW-COOKED IN WINE, GARLIC, ONIONS, MUSHROOMS, AND BACON, FLAVOURFUL REDUCTION AND PARIS MASH.

+ BROCCOLINI 8

### RATATOUILLE

EGGPLANT, ZUCCHINI, CAPSICUM, TOMATOES, ONIONS, AND GARLIC, SIMMERED IN HERBS DE PROVENCE WITH PARIS MASH.

## DESSERT

GRAND MARNIER, MARMALADE BREAD AND BUTTER PUDDING

MOUSSE AU CHOCOLAT

CHEESE OF THE DAY (GF)

## IN HOUSE SPECIAL

MUSHROOM PIE	25
BEEF POT PIE	25

# WINES

## HOUSE WINE

500ML CARAFE, BORDEAUX	\$18
500ML CARAFE, ROSE	\$18
500ML CARAFE, SAUVIGNON BLANC	\$18

## SPARKLING

NV SPARKLING CHARDONNAY	\$11/45
WESTWOOD 'BRUT', CENTRAL VICTORIA	
NV CHAMPAGNE	\$135
FRENCH	

## WHITE

'23 SEMILLON, SAUVIGNON BLANC	\$11/45
IN REVERIE WINES, MARGARET RIVER	
'24 PINOT GRIS	\$14/60
WINE BY SAM 'THE VICTORIAN', STRATHBOGIE RANGES	
'22 RIESLING	\$55
LANGE ESTATE 'FIFTH GENERATION', FRANKLAND RIVER	
'24 CHARDONNAY	\$65
TALLARIDA, MORNINGTON PENINSULA	
'22 CHARDONNAY	\$95
PIANO PIANO 'SOPHIE'S BLOCK', BEECHWORTH	

## ROSE

'23 ROSE OF SHIRAZ	\$11/45
IN REVERIE WINES, MARGARET RIVER	

## RED

'21 PINOT NOIR	\$76
TALLARIDA, MORNINGTON PENINSULA	
'24 PINOT NOIR	\$15/60
YARRAWOOD, YARRA VALLEY	
'19 PINOT NOIR	\$85
TE MANIA 'RESERVE', NELSON	
'17 SHIRAZ	\$110
ELLIS WINES 'PREMIUM', HEATHCOTE	
'22 CABERNET SAUVIGNON, MERLOT	\$13/56
IN REVERIE WINES, MARGARET RIVER	
'19 CABERNET SAUVIGNON	\$75
YARRAWOOD 'TALL TALES', YARRA VALLEY	