

MENU GOURMAND

TWO COURSES \$89,9
THREE COURSES \$109,9

LES ENTRÉES

Soupe à l'Oignon Gratinée

French onion soup, Gruyère croûtons (add shaved black truffle +\$14,9)

Châtaignes et Pommes

chestnut & apple velouté, roquefort ice cream, winter vegetable crisps

Calamar et Café de Paris

local calamari, parsley & garlic butter, smoked celeriac purée, croutons, green olive, bottarga

Pétoncles Brûlée

brûlée scallops, potato & leek pavé, hazelnut, truffle vichyssoise

Porc Croustillant

braised Otway pork croquette, du puy lentils, candied clementine & mustard purée, mustard leaves, sauce charcutière

Tartare de Bœuf au Couteau

*cornichons, egg yolk, sauce épicée, mustard leaf, smoked tomato potato crisps
(available as entrée or main w/ frites)*

PLATS PRINCIPAUX

served with soft leaves salad, radish & walnuts

Vol au Vent à la Citrouille

butternut custard, confit pumpkin, macadamia, Gruyère & Dijon sauce

Truite d'Hiver

panfried rainbow trout, pickled birch mushrooms, cèpe purée, capers, beurre noisette

Pithivier de Volailles

quail, duck & foie gras pithivier, buttered cabbage purée, Pineau des Charentes sauce

Entrecôte Cheeseburger Royal* w/ truffled Brie & frites

Homard Frites +\$44,9

butter poached Southern rock lobster, sauce thermidor gratinée, piment d'espelette

Entrecôte Signature Steak Frites*

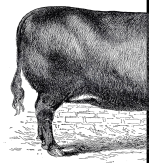
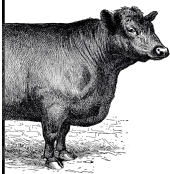
*Rangers Valley Black Market 270 days grain-fed Angus Beef,
frites & our Secret Herb Butter Sauce*

Steak au Poivre +\$14,9

Gippsland beef eye fillet, Sarawak & green peppercorn sauce, frites

Pièce du Boucher +\$MP

butcher's cut steak of the moment, market price



LES GARNITURES

Pommes Frites \$14,9

Petites Carottes \$14,9

roasted baby carrots, verjuice beurre noisette, pistachio

Secret Herb Butter Sauce* \$5,9

Sarawak & Green Peppercorn Sauce \$5,9

LES DESSERTS

Crème Brûlée *traditionnelle*

Mille-feuille

caramelised pastry, milk chocolate crémeux, spiced pear, hazelnut & chestnut diplomat

Tarte au Citron

our incredible lemon tart, crème fraîche

Clafoutis aux Griottines

brandied cherry clafoutis, pistachio & cardamon ice cream

Fromage Sous la Cloche

cheese of the moment, matched condiments, baguette & wafers



JOIN US FOR OUR LEVANTINE HILL SOIRÉE SERIES

THU JUL 25 - LA DOLCE VITA WITH LORENA STIPANI

WED AUG 28 - PIAF IN PRAHRAN WITH LORENA STIPANI

THU SEP 26 - A NIGHT OF OPERA WITH SHANIA ELIASSEN

SCAN THE QR CODE TO GET YOUR TICKETS!

DIGESTIFS

From the rich and complex flavours of Cognac & Armagnac to the herbal notes of Chartreuse & the fruity aroma of Calvados, our digestifs are the perfect end to a Parisian meal. Let the sweet surrender of our carefully curated French digestifs transport you to a world of indulgence & delight.

Chartreuse Yellow	\$13,9
Chartreuse Green	\$13,9
Dom Benedictine	\$12,9
L'apricot Jean Marc Roulot	\$22,9
Le Birlou	\$14,9
Michel Couvreur Overaged 12 Years Scotch	\$23,9
Paul Giraud 15 years Cognac	\$26,9
Victor Goutier 09 Calvados	\$26,9
Delord 1985 Bas-Armagnac	\$26,9