



- Snacks -

Marinated mixed olives 7

Warm baguette 7

with house-made whipped salted butter

Saucisson board 21

selection of cured meat, cornichons & baguette

Hervey Bay scallops 5 ea

with cashew, chives & lemon butter

- Oysters -

- subject to market quality & availability -

Freshly shucked Sydney Rock oysters

served with shallots, mignonette, lemon wedge

4.5 ea

half dozen 24

dozen 44

- Entrées -

Yellowfin Tuna Niçoise 25

with green beans, cherry tomato, kipler potatoes, quail egg, olives, red onion

Basquaise style sauté calamari 22

with chorizo, capsicum & frisée salad

Fourme D'ambert twice baked soufflé 21

with Heidi gruyère (min. 15 min)

Chargrilled garlic & butter prawns 25

with fennel & watercress salad

Housemade chicken liver parfait 19

served with cornichons & croutons

Black Angus fillet hand-cut steak tartare 23

served with quail egg, croutons

- Mains -

Pan Seared Market fish 37

with ratatouille, roasted cherry tomatoes, lemon butter capers & parsley

Moules à la sauce Safran 32

mussels with saffron cream & French Fries

Zucchini rouleau with ratatouille 30

with tomato confit, hazelnut, vegetable and olive oil sauce

Black Angus eye fillet (200gm, marble score 2+) 42

with French fries, Frenchies' signature sauce

Duck leg confit 37

with gratin Dauphinois, petite frisée salad & Port wine jus

Braised lamb shoulder:

54 (serves 1-2)

with roasted cauliflower, pumpkin, onions, and thyme jus

- Sides -

Seasonal greens 9

served with garlic & shallot butter

Pommes frites & mayonnaise 8

Garden salad 8

with carrot, radish, cherry tomato & cucumber ribbon

- Le Set Menu: \$64 -

3 courses : Entrée, Main & Dessert

Supplementary charges:

6 oysters +5

Eye fillet/scallops + 10

Cheeses +5



- Desserts -

Profiteroles 15

with hazelnut or pistachio ice cream, chantilly cream, chocolate sauce & almonds

Warm apple tatin served with vanilla ice cream 16

(minimum 20 min)

Fondant au chocolat 16

Chocolat fondant, raspberry sorbet, lemon tuile & berry coulis (10 mins)

Crème brûlée of the day 15

Le figuier French vanilla ice cream served with fig digestif 16

add a shot of coffee for a twist

Ice cream 5, 10, 14 (1, 2 or 3 scoops)

*ice cream: vanilla, chocolate, pistachio, hazelnut
sorbet: coconut, mango, raspberry*

- Fromages -

Cheese plate with walnuts & baguette: 1 or 2 or 3 cheeses (14, 17, 19)

Fourme d'Ambert, semi hard blue cheese, cow's milk -- Auvergne, France

*This cheese is a traditional, farmhouse blue cheese that can be cooperative or artisanal.
Fourme d'Ambert is more supple and dense than most blues*

Brillat-savarin, soft cheese, cow's milk-- Burgundy, France

*Deliciously creamy with a slightly chalky centre when young, the texture gradually
breaks down until it can be scooped from the centre with a spoon*

Le Fermier, semi hard cheese, organic cow's milk -- Australia

*A smeared rind semi hard cheese matured for 2 to 4 months. It features a nutty taste with
pungent notes that become more obvious when old*

- After-dinner cocktails -

Late Night in Paris, an Espresso Salute 18

Panama Spiced Rum, one shot espresso, coffee liqueur, vanilla syrup, fresh ground nutmeg

Normand coffee 17

Normandie is taking over the irish coffee with calvados

Napoleon's Victory 17

In the mood to conquer like Napoleon? Cognac, Pedro Ximenez, bitter & maraschino cherry

Coffee by Schibello 4

Tea by Paddington 4.5