



Lunch & Dinner

Snack

Marinated Olives	7
Baguette with house-made whipped salted butter	7
Hervey Bay scallop with hazelnut & chives butter	ea 4
Salmon tartare, tapioca cracker, lemon confit & dill	ea 6

Starter

Salad of pickled beetroot, whipped fromage frais, witlof & hazelnuts	19
Citrus cured Salmon, pickled turnip, orange & dill vinaigrette	23
Fourme D'Ambert twice baked soufflé with Heidi gruyere	23
Confit pork neck rilette, sage and walnut grain mustard with baguette & cornichons	24
Hand cut steak Tartare & croutons	24
Chargrilled Prawns, Garlic & parsley butter, fennel salad	26

Main

Moules à la sauce Normande: mussels with creamy broth & French fries	35
Prawn & Mussel spaghettini, shellfish bisque, cherry tomatoes, spinach & lemon	36
Pan seared Market fish, spring vegetables, Sauce Barigoule, jerusalem artichoke chips	39
Duck leg confit, potato grand-mère, petite salade & port wine jus	39
Eye fillet, Frenchies signature Sauce, French fries & green salad	42
Braised Lamb shoulder with crushed potatoes, glazed carrots & rosemary jus - <i>for two people</i>	72

Sides

French fries	8
Green beans with garlic, shallots & parsley	9
Mixed leaves	8

Dessert

Crème brûlée of the day	15
Profiteroles: Salted Caramel, Hazel- or Coconut Ice Cream, chantilly, chocolate & almonds	16
3 scoops: Vanilla, Chocolate, Salted Caramel, Coconut, Hazelnut or Raspberry	15
Warm apple Tatin with vanilla ice cream	16
Pêche Melba - Confit peach, vanilla ice cream, chantilly cream, berry coulis & lemon tuile	16

Cheese selection, one, two or three cheese:	14/ 17/ 19
Le Fermier, semi hard cheese, organic cow's milk, Australia	
Woombye, triple cream soft cheese, cow's milk, Australia	
Fourme d'Ambert, blue cheese, cow's milk, France	

3 course menu \$75

Bon Appétit!

1.78% Amex surcharge will apply



Kids Menu - (under 14)

\$15 2 course menu

Pasta with minced beef ragu **or** Cheese Burger, pommes frites **or**
Chicken tenders, pommes frites

One scoop of Vanilla or Chocolate ice cream



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Bon Appétit!

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FUNCTION MENUS

Shared Menu

For 10pax+

\$75

Entrée

Confit pork neck rilette, sage and walnut grain mustard with baguette & cornichons

Salad of Pickled beetroot, whipped fromage frais & hazelnuts

Citrus cured Salmon, pickled turnip, orange and dill vinaigrette

Main

Braised Lamb shoulder with green beans, glazed carrots & rosemary jus

Whole Market fish, lemon crushed potatoes, broccoli & beurre blanc

Sides

French Fries

Mixed Leaf salad

Dessert

Crème brûlée du jour

Warm apple Tatin with vanilla ice cream

Bon Appétit!

1.78% Amex surcharge will apply



FUNCTION MENUS

Alternate drop menu

For whole function bookout/ 10+

\$75pp

Entrée - (Shared)

Confit pork neck rilette, sage and walnut grain mustard with baguette & cornichons

Salad of Pickled beetroot, whipped fromage frais & hazelnuts

Citrus cured Salmon, pickled turnip, orange and dill vinaigrette

Mains - (Alternate drop)

Duck leg confit, potato grand-mère, petite salade & port wine jus

Or

Pan Seared Market fish, lemon crushed potatoes, broccoli & beurre blanc

Sides

French Fries

Mixed Leaf salad

Dessert - (alternate drop)

Crème brûlée du jour

Warm apple Tatin with vanilla ice cream

Bon Appétit!

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