



Petites Assiettes *small plates*

La baguette tradition

A.O.P Lescure butter demi sel (ngioa) \$9

Moreton Bay bug rolls

Espelette, tarragon and yuzu \$26

Taggiasche olives tapenade

Pine nuts, basil and cold pressed EVOO (vg/ngioa) \$19

Charcuterie board

Pickled vegetables, chicken liver pâté and crackers \$32

Grandes Assiette *large plates*

Caesar salad

Chicken Caesar salad with cos lettuce, prosciutto, Parmesan cheese, croutons and anchovy dressing (ngioahoa) \$33

Mushroom pappardelle

Wild mushrooms, chardonnay velouté, fraiche herbs, shaved Parmesan (v) \$36

QLD wagyu porterhouse (300g)

Skin-on fries, green peppercorn sauce (ngi/hoa) \$48

Pan seared Humpy Doo barramundi filet

Cherry tomato and olive salsa, crushed potatoes (ngi) \$45

Les Incontournables *the essentials*

Wagyu cheeseburger

Wagyu beef pattie with bacon, Brie cheese, signature sauce, crisp lettuce, sun-ripened tomato on a seeded brioche bun served with French fries (hoa) \$34

Club sandwich

Grilled chicken breast, crispy bacon, French brie, cos lettuce, sun-ripened tomato aioli and a fried egg served with French fries (hoa) \$32

Margherita pizza

Tomato sugo, sun-ripened tomatoes and shredded mozzarella (v) \$26

Pepperoni pizza

Tomato sugo, thinly-sliced pepperoni and shredded mozzarella \$27

Les Accompagnements *the sides*

Crushed potatoes \$15

Green beans \$15

Skin-on fries & tomato chutney (ngi/vgoa) \$15

Garden salad (ngi/ndi) \$14

(v) vegetarian | (vg) vegan | (vgoa) vegan option available | (voa) vegetarian option available | (hoa) halal option available
(ngi) prepared without gluten-containing ingredients | (ngioa) alternative available, prepared without gluten-containing ingredients

As we cannot guarantee our food will be allergen-free, please let our team know if you have any food allergies or special dietary needs.
Please note a 15% public holiday surcharge applies.