



Menu

- subject to change -



Le petit déjeuner

(8am - 2pm)

Crêpe Sucrée

Homemade Crêpe, With Lemon Curd & Chantilly Cream

Sugar, Butter & Chantilly Cream \$10

Lemon Curd & Chantilly Cream \$11

Whittaker Milk Chocolate & Chantilly Cream \$12

Galette Au Sarasin \$18.50

Savoury Crêpe With Your Choice Of

Creamy Mushroom, Spinach & Swiss Cheese

House Made Smoked Salmon, Cream Cheese, Spinach

Les tartines

Tartine Traditionnelle \$13.50

2 Free Range Poached Eggs On Two Slices Of Toasted Ciabatta Bread &
Hollandaise Sauce

Add Ham +\$6

Add Homemade Smoked Salmon +\$8

Tartine Forestière \$20

2 Free Range Poached Eggs On Toasted Multigrain Bread
With Creamy Mushroom & Hollandaise Sauce



Tartine Gourmande \$25

Prosciutto, French Goat Cheese, Sundried Tomato & Rocket Leaves On
Toasted Multigrain Bread Toasted Multigrain Bread

Tartine Jardinière \$20

Beetroot Hummus, Roasted Pumpkin, Coconut Dressing Pumpkin Seed &
Watercress On Toasted Multigrain Bread

Mon Croque-Monsieur \$23

Toasted Ciabatta, Béchamel Sauce, Free Range Ham & Swiss Cheese

Brunch cocktails

Citadelle Gin & Tonic Or Mimosa \$14

Aperol Spritz \$16

Le déjeuner

(10.30am - 3pm)

Parfait De Canard \$20

Laurent's Duck Liver Parfait Served With Homemade Black Berry Compote,
Toasted Bread And Pickles

La Quiche Du Chef \$19

Homemade Quiche Of The Day, Served With Salad



Tourte A La Viande \$25

Homemade Pie Of The Day Served With Mash Potato & Jus

Salade De Chèvre Chaud \$28

Goat Cheese, Bacon & Walnut Salad With Iceberg Lettuce,
Honey Dressing

Boeuf Bourguignon \$30

Traditional Beef Bourguignon With Bacon, Mushroom And Crouton
Served On Creamy Mash Potato

*Gluten Free Bread Available On Request + \$2

Les pâtisseries

Traditional Crème Brulée \$9

Le Russe (Dacquoise Biscuit, Chocolate & Meringue) \$10

Pear & Almond Tart \$9

Homemade Pâtisseries And Sweet Delicacies In Our Cabinet.

Specialty coffees

Iced Coffee \$7.50 | Iced Mocha \$7.50 | French Coffee \$12

We are happy to adapt some of our dishes to GF or DF. Please do not hesitate to ask.



Wine Menu



Sparkling Wine & Cocktails

	Glass	Bottle
Champagne André Clouet Brut Nv, France		\$90
Montelvini Prosecco, Treviso Doc, Italy	\$12	\$56
Kir Royal Crème De Cassis Topped With Prosecco	\$14	
Mimosa Prosecco & Orange Juice	\$14	
Bloody Mary (Vodka, Spiced Tomato Juice & Celery Stick)	\$14	
Citadelle Gin & Tonic	\$14	
Aperol Spritz (Aperol, Prosecco topped with soda water)	\$16	

White Wine & Rose

	Glass	Bottle
Matahiwi Estate Sauvignon Blanc, Martinborough, Nz	\$11	\$42
Mâcon-Lugny Les Crays, 2019, Chardonnay, Burgundy, France	\$15	\$62



White Wine & Rose

	Glass	Bottle
Maison Delas 2020, Vin De Pays D'oc Viognier, Côtes Du Rhone, France	\$12	\$45
	\$12	\$50
Château Saint Florin Rosé, 2020, Cabernet Franc, Merlot Bordeaux, France		

Red Wine

	Glass	Bottle
Kereru By Porters, 2018, Pinot Noir, Martinborough Nz	\$13	\$55
Chanson, Pinot Noir 2019, Bourgogne, France		\$68
Château La Chapelle Maillard 2018, Cabernet Sauvignon, Cabernet Franc, Merlot, Bordeaux, France	\$13	\$56
Saint Esprit 2020, Syrah, Côtes Du Rhône, France	\$15	\$64



Sweet Wine & Digestif

	Glass	Bottle
Sierra De Viento, Ice Wine, Moscatel, Alejandro, Spain 60ml	\$15	
Cognac Courvoisier Vs (Available from 10am)	\$10	

Beer

	Glass	Bottle
Stella Artois	\$9	
Heineken Low Alcohol	\$7	
Heineken 0%	\$7	

Soft Drinks

	Glass	Bottle
Eldelflower Sparkling	\$8	
San Pellegrino 250ml	\$5	
Berry Smoothie	\$6	



Soft Drinks

	Glass	Bottle
Diabolo Syrup Topped With Lemonade	\$5.50	
Coke / Coke No Sugar / Ginger Beer	\$4.90	
Orange Juice, Apple, Apple & Cranberry Juice	\$5	
Orangina	\$5.80	
Skinny Fizz (Raspberry, Lime or Lemon)	\$5	

Hot Drinks

	Regular	Large
White Coffee	\$5.10	\$5.60
Black Coffee	\$4.50	
Hot Chocolate	\$5.10	\$5.60
Moccachino		\$5.60
Chai Latte	\$5.10	\$5.60
Iced Coffee		
French Coffee		\$12
Americano, Cognac & Whipped Cream		
Extra shot	\$0.80	
Alternative Milk (Soy, Coconut, Oat, Almond)	\$0.80	
Dilmah Tea	\$4.20	
English Breakfast, Earl Grey, Italian Almond, Jasmine Green, Blueberry & Pomegranate, Rose & French Vanilla, Hibiscus, Coconut & Mango, Peppermint		