

## Entrées

**Huîtres 6.8** each (min 3) <sup>gf\*</sup>

*Freshly shucked Sydney rock oysters*

**Homard 38** <sup>gf</sup>

*Half a lobster served cold w/ garlic aioli*

**Noix de St Jacques 11** each (min 3) <sup>gf\*</sup>

*Scallops gratinées w/ a hazelnut, chives & lemon butter*

**Carpaccio de boeuf**

**32 regular or 48 chef's size**

*Eye filet carpaccio w/ truffle oil & parmesan*

**Escargots 26** <sup>gf\*</sup>

*1/2 doz snails from Burgundy w/ garlic & parsley butter*

**Assiette de fruits de mer 34** <sup>gf</sup>

*Seafood plate: 3 oysters, 3 peeled prawns, house made salmon gravlax*

**Soufflé 34** <sup>veg</sup>

*Twice baked gruyère & caramelised onion soufflé*

**Rillettes de saumon 28** <sup>gf\*</sup>

*House made Tasmanian salmon rillettes, w/ salmon gravlax*

**Pâté 26** <sup>gf\*</sup>

*Chicken liver pâté flambéed w/ Cognac*

Baguette w/ hand crafted cultured butter 6

v - vegan, veg - vegetarian, df- dairy free, gf- gluten free, \* - on request

10% surcharge for all groups of 8 and above, as well as an additional 5% surcharge on Sundays & public holidays  
All tables incur a 10% surcharge on Sundays or a 15% surcharge on public holidays

## Mains

**Entrecôte frites 62** <sup>gf</sup>

*Beef scotch filet marble score 3 (300g) w/ hand cut french fries & pepper sauce*

**Bavette a l'échalote 54** <sup>gf\*</sup>

*Flank steak served w/ hand cut french fries, red wine echalote sauce*

**Poisson du jour MP** <sup>gf\*</sup>

*Fish of the day*

**Homard 82** <sup>gf</sup>

*Whole lobster served hot w/ garlic parsley butter & hand cut french fries*

**Tartare du jour MP** <sup>gf\*</sup>

*Tartare of the day*

**Bouillabaisse signature 49** <sup>gf\*</sup>

*Bisque soup, mussel, prawns, salmon, barramundi, scallops*

**Canard à l'orange 44** <sup>gf</sup>

*Duck leg confit, gratin dauphinois w/ orange duck jus*

**Gnocchis aux petits légumes 44** <sup>veg df\* gf\*</sup>

*Gnocchis, tossed w/ baby spinach, mushrooms, peas, shaved parmesan, cream & truffle oil*

## Sides

Green beans w/ parsley butter <sup>gf</sup> 14 Hand cut french fries <sup>gf</sup> 14

Mesclun salad w/ Dijon dressing <sup>gf</sup> 12 Ratatouille <sup>v, gf</sup> 14

Gratin dauphinois <sup>gf</sup> 14

Baguette w/ hand crafted cultured butter 6

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## Desserts

### Tarte tatin et sa crème fraîche 21

*caramelised apple tart served with creme fraiche (vanilla gelato +3)*

### Fondant au chocolat 23

*Warm chocolate fondant cake served w/ vanilla gelato*

### Mousse au chocolat et sa 'langue de chat' 18 gf

*dark belgian chocolate mousse w/ light vanilla chantilly & almond biscuit*

### Crème cuite à la vanille, et son caramel 18 gf

*pannacotta infused w/ french vanilla bean, caramel*

### Selection of gelato w/ chantilly & roasted almond flakes gf belgian chocolate/ french vanilla/ wild berries

*1 scoop for 7, 2 scoops for 12, 3 scoops for 16*

### Assiette de fromages francais 1 cheese for 16, 3 cheeses for 39

*imported french cheeses - all served w/ sliced baguette*

#### Dessert Wines

		Btl	Gls
Château Roumieu	2012 (Sauternes, Fr) 375ml	155	30 75ml
Baumard Chenin Blanc ' Carte d'Or'	2021 (Coteaux du Layon, Fr) 750ml	110	23 150ml
Baumard Chenin Blanc ' Carte d'Or'	2021 (Coteaux du Layon, Fr) 375ml	57	
La Pigeade Muscat	2020 (Beaumes De Venice, Fr) 375ml	60	
Dominique Portet Vendanges Tardives	2016 (Yarra Valley, Aus) 375ml	63	

#### Cognac / Armagnac / Calvados

	Gls
François Voyer VS	15
Courvoisier VSOP	20
Frapin XO	33
Darroze (8 years) Bas Armagnac	21
Calvados Rogers Groult (3 years, payd D'Auge)	17
Poire Williams	20



L'HERITAGE

*Chowder Bay*

## Menu

*"Our menu is my personal interpretation of the meals  
I love to eat when I'm out in the local bistros of Paris." – Julien*