

## TINS TINS TINS

MT ZERO OLIVES 10	WHITE ASPARAGUS & LEEK BARIGOULE 24	RED PEPPERS MARINÉS 12	MUSHROOMS À LA GRECQUE 10	ORTIZ ANCHOVIES 22	MACKEREL AU CITRON ET 5 BAIES - LA BELLE ILOISE 26	SARDINES AUX OLIVES DE NICE - LA BELLE ILOISE 26	WHITE TUNA BELLY - CAMBADOS 38	OCTOPUS IN GALICIAN SAUCE - CAMBADOS 32
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## WITH PANE CARASAU

## BREADS.

FRENCH BAGUETTE & BUTTER . . . 8  
FOUGASSE & FRENCH ONION DIP . . . 12

CHARCUTERIE.  
with cornichons

NOIX DE JAMBON . . . . . 14  
LP'S SAUCISSON SEC . . . . . 12  
JAMBON DE PARIS . . . . . 10  
ALL 3 . . . . . 30

## Menu

## ENTRÉES.

BOUTARGUE MILLE-FEUILLE . . . . . 9ea  
*Whipped mullet roe & crispbread*  
PISSALADIÈRE . . . . . 24  
*Smoke'd anchovy, confit onion, cultured butter puff pastry, black olive*  
SOUFFLÉ AU COMTÉ . . . . . 19  
*Twice-baked souffle, 18 month aged Charles Arnaud Comté, walnut*  
BETTERAVES À LA CRÈME . . . . . 19  
*Salt-baked beetroot, crème fraîche, Tête de Moine*  
PARFAIT DE CANARD . . . . . 21  
*Duck liver parfait, foie gras butter, brioche*  
RILLETTES DE PORC . . . . . 17  
*Pork belly, herbes de Provence, capers & leaves, Paris baguette*

## CAVIAR.

with blinis, brioche, crème fraîche, chives

YARRA VALLEY BROOK TROUT 30g . . . . . 80  
KAVIARI KRISTAL STURGEON 30g . . . . . 190  
BLACK RIVER IMPERIAL 30g . . . . . 120  
THESAURI OSSETRA 30g . . . . . 270  
DARYA IMPERIAL BELUGA 30g . . . . . 320  
KAVIARI PRESTIGE OSCIÉTRE 50g . . . . . 290

## GRAND AÏOLI SPÉCIALITÉS

*Crudités, garlic aioli, piment d'Espelette*  
28

## FRUITS DE MER.

with lemon & condiments

10G BLACK RIVER SIBERIAN CAVIAR . . . . . 40  
SYDNEY ROCK OYSTERS . . . . . 5.5ea  
CHILLED DRESSED LOBSTER *Half/Full* . . . . . MP  
HIRAMASA KINGFISH . . . . . 20  
SHARK BAY SCALLOPS . . . . . 9ea  
MUSSELS ESCABÈCHE *6pc* . . . . . 12

## PLATS PRINCIPAUX.

LANGOUSTINE À L'AMÉRICAIN . . . . . 48  
*Scampi, fregula, Goolwa pipis, red pepper beurre blanc*  
POISSON FRIT . . . . . 40  
*Whole crumbed whiting, endive & celery rémoulade*  
COURGETTES FARCIES PROVENÇALES . . . . . 36  
*Stuffed zucchinis & flowers, eggplant, tapenade, tomato*  
POULET RÔTI . . . . . 38  
*Corn-fed chicken, jus gras, leeks, vinaigrette*  
POISSON DU JOUR . . . . . MP  
*Market fish, Montpellier butter, turnip*  
CONFIT DE CANARD . . . . . 38  
*Duck leg, puy lentils, sauce Robert*  
BURGER MAISON . . . . . 32  
*Wagyu patty 180g, raclette, French onion mayo, dill pickle, French fries*  
STEAK DU JOUR FRITES . . . . . 45  
*Market steak, café de paris, French fries*

Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

## HOUSE SPÉCIALITÉS

## MOULES MARINIÈRES FRITES

*1kg Kinkawooka mussels, cream, garlic, French fries*  
55

## BOUILLABaisse DE MARSEILLE

*Scampi, prawn, white fish, lobster & saffron broth*  
140

## LOBSTER THERMIDOR &amp; POMMES ALLUMETTES

*Whole lobster, mustard, gruyère, shoestring crisps*  
MP

## GARNITURES.

FRITES . . . . . 12  
*French fries & herbes de Provence*  
SALADE . . . . . 14  
*Soft leaves & dijon vinaigrette*  
POMME PURÉE . . . . . 14  
*Dutch cream potato & cultured butter*  
HARICOTS VERTS AMANDINE . . . . . 15  
*Green beans & toasted almonds*  
CHOUX DE BRUXELLES . . . . . 15  
*Brussels sprouts & eschalot vinaigrette*

AN ICON EITHER SIDE,  
A POSTCARD ALL AROUND.

MAGNIFIQUE!