



GRAND BRASSERIE



STARTERS

- HOUSE STYLE OLIVES 16**
Mixed olives marinated in olive oil, citrus, garlic & herbs
- FRENCH ONION SOUP 24**
Rustic French onion soup with a sourdough croute & melted Gruyere cheese
- SOUP OF THE DAY 22**
Seasonal vegetable soup with today's bread
- SMOKED SALMON & LOBSTER TIAN 48**
Avocado compote topped with smoked salmon & sliced lobster, pickled cucumber, herbs & tomato mayonnaise
- STEAK TARTARE 48**
Finely chopped prime raw beef mixed with shallots, herbs, capers & cornichons, served with crisp croutes & lettuce
- CHARCUTERIE PLATE 48**
Selection of smoked & cured meats, house terrine & pickles with fresh baguette
- PACIFIC OYSTERS NATURAL 65**
5 jumbo oysters with a mignonette dressing & fresh lemon
- SEARED SCALLOPS WITH SAFFRON 68**
Salad of seared scallops with crisp vegetables & saffron vinaigrette

DAILY SPECIALS

- Monday*
BEEF BOURGUIGNON 59
Traditional beef bourguignon with potato purée, bacon lardons & shallots
- Tuesday*
BRAISED LAMB SHANK 58
Braised lamb shank with market vegetables & white wine with rosemary sauce
- Wednesday*
COQ-AU-VIN 58
Chicken simmered in red wine with bacon lardons, shallots, mushrooms & potato purée
- Thursday*
LAMB PARMENTIER 56
Braised lamb shoulder & root vegetables, topped with sliced rosemary potatoes
- Friday*
BOUILLABAISSE 65
Traditional seafood stew with fennel, potato & tomato served with a saffron garlic rouille crouton
- Saturday*
PORK CHOP PROVENCAL 56
Pork cutlet with Provencal herbs & olives, ratatouille & mixed leaves
- Sunday*
ROAST OF THE DAY 59
Roast of the day with roast potato, roast vegetables, greens & gravy

MEAT & FISH



- CONFIT OF DUCK WITH LENTILS 78**
Crispy duck leg confit with braised green lentils, sweet potato chips & citrus jus
- HALF ROAST CHICKEN 66**
Half roast free-range chicken with shoestring fries, gravy & garden salad
- RACK OF LAMB PROVENCAL 89**
Roast rack of lamb (served pink) with a Provencal crust, potato gratin, market vegetables & tomato basil jus
- CRISP PORK BELLY 62**
Twice cooked pork belly with a caramelized apple & cranberry jus, local potato & greens
- TOULOUSE SAUSAGES 60**
Chargrilled pork sausage with potato purée, peas & rich onion jus
- BARRAMUNDI FILLET 66**
Battered or grilled fillet of barramundi with shoestring fries, tartare sauce & garden salad
- CRISP SKINNED SALMON FILLET WITH ASPARAGUS 86**
Boneless salmon fillet with fresh asparagus, potato purée & dill cream sauce

SALADS & SANDWICHES



- NIÇOISE SALAD 36**
Chargrilled tuna on classic Niçoise salad with French beans, cherry tomatoes, black olives, new potatoes, egg, lettuce and red onion
- GRAND BRASSERIE SALAD 36**
Shaved fennel, roast beetroot, orange, roast walnuts & sliced red onion with a sherry vinegar dressing
- CAESAR SALAD 36**
Cos lettuce with anchovy, crispy bacon, parmesan cheese, garlic croutons & a classic dressing topped with a poached egg
- CROQUE MONSIEUR 41**
Toasted sandwich with smoked leg ham, gruyere cheese & shoestring fries
- GRAND CLUB SANDWICH 42**
Bacon, chicken, egg & salad sandwich served with shoestring fries
- WARM LOBSTER ROLL 62**
Poached lobster with cocktail sauce & salad, served in a soft roll with shoestring fries
- PAPUA BURGER 44**
Prime beef pattie, tomato, cheese, pickles, onion & fried egg in a sesame bun with shoestring fries

SIDES

- SHOESTRING FRIES 18**
- SAUTÉED MUSHROOMS 26**
- MARKET VEGETABLES 18**
- FRENCH BEANS 18**
- POTATO PURÉE 18**
- POTATO GRATIN 18**
- GARDEN SALAD 18**
- STEAMED RICE 16**

CHEESE

- JINDI BRIE 26**
- TODAY'S BLUE 26**
- GRUYERE 26**
- GOATS CHÉVRE 26**
- SELECTION OF ABOVE 50**
Served with dried fruits, nuts, quince paste & water crackers

STEAKS

All of our steaks are simply chargrilled, topped with a herb butter and served with shoestring fries

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| 250g GRAIN FED AUSTRALIAN RUMP | 200g CAPE GRIM SIRLOIN | 450g GRAIN FED AUSTRALIAN T-BONE | 225g CAPE GRIM SCOTCH FILLET |
| 76 | 88 | 115 | 110 |

CHOICE OF CONDIMENTS SAUCES *Red wine-Peppercorn-Mushroom*
MUSTARDS *Dijon-Seeded-English-Horseradish*

DESSERTS

- CRÈME BRÛLÉE 24**
Caramelised vanilla custard with pistachio biscuit
- CHOCOLATE MOUSSE 28**
Queen emma chocolate with fresh orange, chocolate biscuit & cream
- LEMON MERINGUE TART 26**
Baked lemon tart with summer berries & chantilly cream
- DESSERT OF THE DAY 25**
Pastry chef's creation of the day
- FRESH FRUIT 18**
Selected local & imported fruit

