

Soup's

French Onion Soup^(V) 22

Classic French onion soup served with Croutons, Cheese & fresh parsley.

Classic Tomato Soup^(V) (GF) 22

Classic Tomato soup served with fresh parsley.

Creamy Chicken Soup 25

Cubed seasonal vegetables cooked with chicken tenderloins served with house seasoning & infused oil.

Seafood Chowder 27

Selection of mixed seafood cooked with creamy stock & seasoned with herbs & infused oil.

Bread's

Garlic Bread Loaf 12

Bruschetta (3 pieces) 15

Roasted French stick bread with garlic butter, tomato, basil & parmesan.

French Pizza Bread (2 pieces) 16

Ciabatta bread with a base of Marinara sauce, pepperoni slices & shrimps, topped with shredded mozzarella.

Bread & Dips (4 pieces) (Nuts) 15

Ciabatta bread with beetroot & cashew hummus, garlic butter & basil pesto.

Entrées

Steamed Garlic Mussels 25

Steamed Mussel cooked in parsley brown butter.

Caesar Salad 26

Crunchy romaine lettuce dressed with creamy Caesar dressing, croutons, aged parmesan, Crispy Bacon & a Free-range egg, choose between Chicken or Prawns.

Scallops & Cauliflower^(GF) 23

Roasted scallops served on cauliflower Cream, in Parsley brown butter with a side salad

Goat Cheese & Beetroot^{(V)(Nuts)} 22

Baked goat cheese, beetroot, rocket, walnut, balsamic & crostini.

Garlic Tiger Prawns^(GF) 22

Tiger prawns marinated in garlic & herbs, served with fresh cucumber, aioli, & parsley butter.

Main's

Fillet Mignon ^(GF) 45

Fillet Mignon served with Paris mash, Fresh greens & mushrooms, & Pinot Noir jus.

(Add Garlic parsley Butter 2)

(Add 2 Bacon strips 4)

Lamb Rack ^(GF) 45

Grass-fed lamb rack slow cooked in oven seasoned with herbs, garlic & spices served with Mash Potatoes & fresh greens with Juniper Jus.

Ferme Venaison ^(GF) 45

Venison rump rubbed in herbs, served with pumpkin mash, fresh seasonal vegetables, carrots, & Juniper berry jus.

Poisson Meuniere ^{(Fish)(DF)} 42

Fresh market fish pan-fried, served with peas, round beans & broccoli, Basil Pesto & Capers with lemon.

Porc ^(Pork) 45

Slow-cooked pork belly braised red cabbage, Kumara rosti, honey-glazed carrot, croquette, & apple puree.

Chicken Kiev 39

Cage-free chicken breast, filled with herbs & garlic butter, puy lentil ragout, Brussels sprouts & potato gratin, with chicken gravy.

Gnocchi ^{(GF)(V)} 37

Homemade gnocchi, served with garden mushrooms, Pumpkin, baby spinach, aged parmesan & truffle oil.

(Please ask our front staff for more Dairy-free options in mains.)

Side's

Duck fat potatoes 12

Cajun spiced onion rings 12

Steam-battered seasonal vegetables 12

Fresh Green salad 12

Hot pot mushrooms/ Creamy mushrooms 12

Kid's Meal

Crumbed Broccoli Bites 15

Served with Tomato Sauce.

Crumbed Chicken Tenders 15

Served with Tomato Sauce.

Fish & Chip's 15

Served with Tartare Sauce.

Kids Dejeuner Burger 15

Beef burger with Fries & Tomato Sauce.

Ice Cream Sundae 9

A trio of ice cream served with a choice of sauce (Strawberry, Caramel, Chocolate).

Mini Donuts 10

Plain mini donuts with vanilla ice cream & Chocolate glaze.

Cake of the Week 15

Check with our friendly front staff.

Mango & Vanilla Panna Cotta 18

Panna cotta served with macarons, Crumble, and mango ice cream.

Lemon Curd Tart 18

Savory tart, Lemon curd, Citrus gel, Meringue & lemon sorbet.

Dark Chocolate Fondant 18

Dark chocolate fondant, with Maple & Walnut ice cream.

Rose Water Berry 16

Deep-fried milk balls, soaked in rose-flavoured sugar syrup & served with Vanilla ice cream.

Ice Cream Sundae 15

A trio of ice cream served with a choice of sauce (Strawberry, Caramel, Chocolate).

Affogato served with Vanilla bean ice cream and espresso shot. **14**

Add Liqueur 4 Baileys, Frangelico, Galliano Amaretto, Kahlua (Choose one).

Add Whisky 7 Jameson, Johnny Walker Black, Chivas Regal, Glenfiddich 12 Years, Glenmorangie 12 Years (Choose one).

All Day Menu

Fries 10

Served with Tomato Dip.

Kumara Fries 12

Served with Garlic Aioli.

Loaded Fries 20

Crispy Bacon, Jalapenos with Garlic Aioli & Smokey BBQ.

Crumbed Broccoli Bites 18

Served with Sweet & Sour.

Crumbed Jalapeno Bites 20

Served with Sweet & Sour.

Salt & Pepper Calamari 20

Served with Tartare.

Butterfly Wings 20

Chicken Wings Dipped in Dark Soy with Garlic & Served with Thai Sweet Chilli.

Sweet & Sour Cauliflower 20

Beer-battered cauliflower tossed in sweet & sour sauce.

Catch of the Day 15

Fresh Fish Dipped in Beer-Battered Served with Fries & Tartare Dip. (Add extra fish 7)

Steak & Fries 30

Grilled Rib-Eye steak, served with fries, gravy & side salad. (Served Rare, Med Rare, or Well Done) (Add 2 Bacon strips for 4 or a Free-range egg for 4).

Fettucine Carbonara 25

Fettuccine with vegetables, crispy bacon bites, house-made creamy carbonara sauce & aged parmesan. (Add two Bacon strips for 4 or chicken for 8)

Pasta of Day 25

Check with our friendly front staff.



Dejeuner Burger's

Chicken 23

Crumbed Chicken Pattie with Crispy Mixed Lettuce, Tomato, Onion, Served with Fries.

Beef 23

House-made beef Mince Pattie with Crispy Mixed Lettuce, Tomato, Onion, & Pickles served with Fries.

Vege 26(VEGAN)(V)(DF)

Plant Base Black Bean & Chickpea Pattie Seasoned with Jalapeno & Smoked Paprika with Lettuce, Tomato, Onion & Chow-Chow Served with Fries.

Lamb 27

House-made Lamb Pattie with Crispy Mixed Lettuce, Onion, Pickles & Tomato Relish Served with Fries.