

LUNCH

The Ballina Nicoise

Mesclun of salad, with cherry tomatoes, radish, green beans, boiled egg, ballina prawns seasoned with our *secret recipe dressing*, topped off with basil leaves. **\$18**

VG AVAILABLE GF DF

The Goat

Mesclun of salad, cherry tomatoes, nuts candied with local honey, goats cheese with a beetroot and raspberry vinegar dressing. **\$15**

GF

Tartare Frites

Freshly cut beef combined with miso, wasabi, sesame oil and condiments. **\$19**
Served with fries. **DF GF**

The Pate

Duck liver, prunes marinated in cognac, and a red wine reduction. **\$16**

GF

Fresh seafood

Fresh Ballina prawns with our vegan aioli served on a bed of salad **\$18**

DF GF

Fries

Fresh, hand peeled and cut fries with home made tomato sauce or vegan aioli. **\$8**

V GF

The Jambon Beurre

Freshly baked baguette, French Guerande salted butter, ham cooked with love by Mr.Troy and a few of Che Bons cornichons. **\$14**

The Clucker

Freshly baked brioche bun, pulled chicken, secret sauce and house coleslaw. **\$16**

The Big Bon

Freshly baked brioche bun, 4 hour slow cooked pulled beef, swiss gruyere. **\$16**

Escargots

Snails with garlic and parsley butter, served with bread. **\$19**

GF Available

Cheese Board Selection

Crackers, Assortede cheese **\$30**

GF Available

Steak Frites

Troys legendary steak, served with salad, fries and a creamy mushroom sauce. **\$36**

GF

Swordfish

Mediterranean vegetables, Black olive and sundried tomatoe dressing. **\$28**

GF DF

Pacific Oysters

A dozen **\$32**

Mocha Ganache

Chocolate and coffe ganache with a Vanilla whpped cream, ginger spiced crackers **\$13**

GF

Vegan Cheesecake

Berry and vanilla with an almond, date and coconut crumble. **\$13**

GF V

Creme Brulee

Chefs grandmothers recipe. **\$13**

GF