

**5.00 til 5.30 ~ \$10 OFF PER CUSTOMER
WEDNESDAY TO FRIDAY
DINNER MENU
2 Course \$54 ~ 3 Course \$64
SIDES ~ Fries \$8 Salad \$7 Veggies \$8 Garlic Bread \$6/\$**

Lunch Menu

Salad crudités: \$18
Crunchy raw vegetables with mixed salad leaves, tofu pesto, dressed with our famous dressing (GF) (VEGAN).

The Special of the day: \$16
Ask our super friendly staff.

The Pate: (GF: ask for GF bread) \$17
Duck liver, prunes marinated in Cognac, red wine reduction.

The prawn dip: (GF: ask for GF bread) \$19
Delicately poached prawns paired with tartare sauce, served with brioche bun and salad.

Escargots: (GF: ask for GF bread) \$20
Snails with garlic and parsley butter served with bread.

Tartare Fries: (GF/DF) \$20
Freshly cut beef combined with miso, wasabi, and sesame oil. Served with fries.

The French Waldorf: \$19
A fusion of French style blue cheese nougat with mixed salad leaves, apple, walnut and beetroot dressing (GF).

Fries:
Large: \$8 Small: \$4

Garlic Bread:
Large: \$8 Small: \$6

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Lunch Menu

Moules frites: (GF/DF)

Organic mussels cooked in a Provencal-style tomato and herb sauce served with fries.

\$23

French Fish and Chips: (GF) (DF)

Butter pan fried barramundi, homemade chips, salad, homemade tartare sauce

\$27

Steak frites: (GF)

Troy legendary steak, served with salad, fries and creamy mushroom sauce

\$37

Le Français burger:

House made beef patty with special sauce, cheese, tomato and onion served with fries.

\$20

Madame croissant:

Bread Social croissant complimented with turkey, brie, spinach and bechamel.

\$18

Vegan dish:

Ask our super friendly staff

\$23

Dessert Menu

Vanilla Crème Brûlée ~ Chef's grandmother's recipe (GF) \$15

Gateau au Chocolate ~ Moist chocolate cake served with salted caramel sauce, chantilly and pearl sugar. (GF) \$15

Summer Mood ~ Strawberry and watermelon consommé with crushed meringue. (GF) \$15

Coconut and pineapple vegan dessert ~ served with roasted and flambe pineapple. (Vegan) \$15

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ENTREES**

Escargots de Bourgogne ~ French snails in garlic-parsley butter, served with crispy bread. Experience the taste of France with this classic appetizer. (GF Available)

Acclaimed Duck Liver Pâté ~ A timeless French dish. Enjoy prunes in a cognac red wine reduction served with salad and bread. (GF Available)

Poached prawns ~ Delicately poached prawns paired with tartare sauce, served with brioche bun and salad. (DF) (GF Available)

Goat cheese and roasted beetroot salad ~ Mesclun of salad, French goat cheese, orange dressing. (GF) (V)

Oriental surprise ~ Carrots, tofu, raisins, apricots and seeds in harissa dressing, served with baguette. (GF) (Vegan)

PLATS

Troy's Renowned Beef Eye Fillet ~ A Che Bon classic, accompanied by house-cut fries, fresh salad, and a creamy mushroom sauce. (GF)

***Price increased by \$10 to ensure continued availability, thank you for your support.**

Moules frites ~ North of France classic, organic black mussels Provencal style, house-cut fries (GF) (DF)

Canard ~ A French delicacy featuring duck leg in a ginger meat jus, paired with sauteed carrot, apple and cabbage. (GF) (DF)

Tartare ~ Japanese-style, raw tender beef infused with miso, wasabi, and sesame oil. Accompanied by a salad and house-cut fries. (GF) (DF)

Vegan Delight ~ Eggplant, zucchini, and cabbage cooked in miso and sesame oil, served with almond rice. (GF) (Vegan)

Wild Barramundi ~ Complemented with summer vegetables stack and topped with a garlic and parsley butter. (GF)

DESSERTS

Vanilla Crème Brûlée ~ Chef's grandmother's recipe (GF)

Gateau au Chocolate ~ Moist chocolate cake served with salted caramel sauce, chantilly and pearl sugar. (GF)

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