

FROM THE SEA

Fresh Local Prawns 6	\$18
Oyster Half\Dozen	\$20/35
Australian Fresh Seafood Platter	
<i>Oysters, Local prawns, Bug, fish dip, hand cut fries, salad, bread, tartar sauce.</i>	\$53
Organic Mussels	\$26
<i>With Hand Cut Fries.</i>	
Wild Barramundi	\$30
<i>With garlic parsley butter, hand cut fries, salad or veggies.</i>	
Prawn Dip	\$19
<i>Delicately poached prawns paired with tartar sauce, served with brioche bun and salad.</i>	

All dishes are dairy free (except the fish).

All dishes are gluten free.

Ask for gluten free bread

FROM THE FIELD

Troy's Farm's Cattle Legendary Beef Eye Fillet	\$41
<i>A Che Bon classic, accompanied by house-cut fries, fresh salad or veggies. Creamy mushroom sauce or blue cheese sauce.</i>	
Tartare Japanese-Style	\$25
<i>Raw tender beef infused with miso, wasabi, and sesame oil. Accompanied by a salad and house cut fries.</i>	
Canard A L'Orange	\$30
<i>A French classic served with carrot mash, orange reduction.</i>	
Acclaimed Duck Liver Pâté	\$19
<i>A timeless French dish. Enjoy prunes in a cognac red wine reduction served with salad and bread.</i>	
Escargots de Bourgogne	\$20
<i>French snails in garlic-parsley butter, served with bread.</i>	

All dishes are gluten free.

Ask for gluten free bread

FROM THE GARDEN

The French Waldorf

\$19

A fusion of French style blue cheese nougat with mixed salad leaves, apple, walnut and beetroot dressing.

Goat Cheese and Roasted Beetroot Salad.

\$19

Mesclun of salad, French goat cheese, orange dressing.

Oriental Surprise

\$17

Carrots, tofu, raisins, apricots and seeds in harissa dressing, served with baguette.

Vegan Delicacy

\$25

Ask our attentive friendly staff.

All dishes are gluten free.

Ask for gluten free bread

SIDES

Hand cut Fries

\$4/\$8

Garden Salad

\$7

Seasonal Vegetables

\$8

Garlic Bread

\$6/\$8

All dishes are gluten free.

Ask for gluten free bread

AUSSIE DEAL

\$70

Australian Fresh Seafood Platter

*Oysters, local prawns, bug, fish dip,
hand cut fries, tartare sauce and
bread.*

**2 x Glasses Of any
Aussie Wines**

FRENCHIE DEAL

\$60

**Duck Liver Pâté
Goat Cheese Salad**

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**Canard A L'Orange
Wild Barramundi**

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**Vanilla Crème Brûlée
Summer Mood**

DESSERT \$15

Vanilla Crème Brûlée

Chef's grandmother's recipe

Gateau Au Chocolat

Moist chocolate cake served with salted caramel sauce, chantilly and pearl sugar.

Summer Mood

Strawberry and watermelon consommé with crushed meringue.

Coconut and Pineapple Vegan Dessert

Served with roasted and flambé pineapple.

House Made Waffle

Served with vanilla ice cream, chantilly and salted caramel sauce.

All desserts are gluten free.

