



# FRENCHIE

## Wine Bar

### Homemade Charcuterie

Duck Rillettes	8
Mackerel Rillettes	8
Chicken Liver Pâté	8
Fromage De Tête	8
Cold Cut Platter	24
Foie Gras Terrine	28
Charcuterie Board	48

### Starter

<b>Cervelle Des Canuts</b>	12
Fromage Blanc, Rum Raisin, Crispy Bread	
<b>Pork Cheek Confit</b>	15
Edamame, Mustard Seed, Onion Broth	
<b>Lasagne</b>	15
Beef Ragout, Parmesan Foam, Wanton	
<b>Confit Salmon</b>	18
Burnt Leek Cream, Pickled Shallot, Nut Butter	
<b>Octopus Carpaccio</b>	18
Garlic Aioli, Parmesan Chip, Lemongrass Dressing	

### Main Course

<b>Chicken Breast</b>	28
Watercress Barley Risotto, Romanesco	
<b>Cod Fish</b>	35
White Coco Bean Stew, Seaweed Butter, Chorizo Crisp	
<b>Lamb Saddle</b>	38
Slow Roast Carrot, Granola Vadouvan, Herb Jus	
<b>Steak &amp; Fries 250g</b>	38
Westholme Wagyu, Fries, Shallot & Garlic Confit	
<b>Côte De Boeuf</b>	14/100g
Fries & Seasonal Vegetables	

### Side

Fries	8
Lyonnaise Potato	8
Seasonal Vegetables	8
Side Mixed Salad	8
Bread Basket	6

### Dessert

<b>Crème Brulée</b>	10
Blackcurrent Jam, Cassonade Sugar	
<b>Grand Marnier Soufflé</b>	16
Candied Orange, Powdered Sugar	
<b>Cheese Platter</b>	16 onwards
Frères Marchand	

### Set Lunch

**2 Courses \$28++**

Choice of **ONE**  
Starter

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Main Course

**3 Courses \$38++**

Choice of **TWO**  
Starters

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Main Course

Supplement

*Steak + \$12*

*Dessert + \$8*

*Expresso + \$4*