



... ~ **LES HORS D'OEUVRES** ~ ...

**BLACK CAVIAR** Imperial Black russian Caviar 30g, bilinis, eschallots,  
crème fraiche & shaved egg (2-4 guests) **110**

**MATCH- MOET & CHANDON NECTAR IMPERIAL OR GREY GOOSE VODKA**

**CHARCUTERIE** Duck Pate, Salami, Jambon, Pork rillettes, Olives & Breads (2 guests) **29**

**MATCH- LEFFE BLONDE**

**TUITE** Sugar Cured Ocean Trout, crème fraiche, dill, capers, lemon & hazelnut emulsion GF **19**

**MATCH- CAVE DE TURKHEIM RIESLING (ALSACE)**

**ESCARGOTS DE BOURGOGNE** Snails, Garlic, Fresh Herb Butter & baguette **19**

**BEER MATCH- AL MAZA PILSNER**

**CRÈME AU GRUYÈRE** Steamed Gruyere custard, caramelised heirloom tomatoes V & GF **18**

**BERR MATCH- KRONENBOURG 1664**

**BOUDIN BLANC** Pork sausage, apple compote, celeriac puree & currant jus **17**

**MATCH- MANOIR DU KINKIZ APPLE CIDER**

... ~ **SALADE** ~ ...

**SALADE** Quinoa, radicchio, red grapes, spring onion, feta, coriander, cumin  
roasted carrots, harissa dressing & sumac crispy flat bread V **19**

**ADD CHICKEN 6.0 ADD BBQ PRAWNS 6.0**

**BEER MATCH - JAMES SQUIRES 150 LASHES PALE ALE**

... ~ **TROU NORMAND** ~ ...

**PALATE CLEANSER** lemon sorbet **3PP** add Ciroc Vodka or Calvados **12PP**

... ~ **PLATS PRINCIPAUX** ~ ...

**SAUMON AU CHAMPAGNE** Salmon fillet, Champagne veloute,  
potatoes & smoked asparagus **29**

**MATCH - CHANDON NV**

**RAVIOLI** Prawn and King Crab Ravioli, pernod broth, baby herbs & pecorino **30**

**BEER MATCH- KRONENBOURG BLANC**

**CONFIT DE POULET** Confit Chicken, corn puree, pomegranate, sage, quinoa & lemon crumble **25**

**BEER MATCH- CHALICE OF LEFFE BLONDE**

**DUCK Á L'ORANGE** Duck breast, duck fat potatoes, kale & mandarin GF **32**

**BEER MATCH- CHIMAY ROUGE**

**CRÊPE AUX LEGUMES** Savoury crepe of asparagus, cauliflower, & gruyere mornay V **23**

**BEER MATCH- DUVEL**

**PIE AU BOEUF BOURGUIGNON** Slow braised beef, mushrooms, lardons, red wine,  
crispy puff pastry & creamy paris mash **25**

**MATCH- WHITE RABBIT DARK ALE OR MAXIMUS SHIRAZ**

**COLLIER D'AGNEAU** Lamb shank, pommes anna, buttered carrots, minted peas & jus GF **24**

**BEER MATCH- BRASSERIE DU MONT BLANC**

## STEAK/BIFTEK

ALL STEAKS ARE MSA QUALITY ASSURED

**STEAK AU POIVRE** 350g ribeye cutlet with peppercorn sauce & pomme frites  
150 days grain fed, darling downs qld **40**

**MATCH- MAXIMUS SHIRAZ**

**L'ENTRECOTE** 220g scotch fillet, paris butter & pomme frites  
grass fed marble score 2+ cape grim tas **32**

**MATCH- LE CHAT NOIR PINOT NOIR**

**STEAK FRITES** 250g Rump, your choice of sauce & pomme frites  
150 days grain fed, grainge, gippsland vic **25**

**BEER MATCH- STELLA ARTOIS CHALICE**

**SAUCE CHOICE- PEPPER, BÉARNAISE, CAFÉ DE PARIS BUTTER,  
OR CREAMY MUSHROOM**

Anything over MR will take a little longer.



## PLAT DE RÉSISTANCE!

**1KG TOMAHAWK**, cooked to your liking, choice of sauce- served with sides of salade & frites **98**

## ACCOMPAGNEMENTS

**LE PUB HOMEMADE FOUASSE**, olive & herb bread **V 9**

**FRENCH FRIES** with aioli **V 9**

**KRONENBOURG BATTERED ONION RINGS** **V 12**

**CHARRED CORN, CARROT & PEAS** **GF & V 9**

**RADICCHIO & ENDIVE**, vin cotto **GF & V 9**

**PARIS MASH** **GF & V 9**

## DESSERTS

**VANILLA CRÈME BRULÉE** Jules DeStrooper speculoos **V & GF 16**

**MATCH - CHATEAU TARIQUET ARMAGNAC 8YO**

**GLACE AU CHOCOLAT ET NOISETTE** Homemade chocolate & hazelnut ice cream, **V 16**

**MATCH- ZACAPA 23**

**TARTE AUX POMMES** Baked apple pie, pouring custard & vanilla ice cream **V 16**

**MATCH- MASSENEZ CALVADOS VIEUX**

**CRÊPE AU CITRON** Crepes dusted with sugar & lemon & vanilla bean ice cream **V 16**

**MATCH- ST GERMAIN LIQUEUR ARTISINALE**

**FROMAGES** Your server will tell you todays cheese selection.

Served with house Quince jelly & Breads **22**

**MATCH- PENFOLDS GRANDFATHER PORT**

**GF** Denotes gluten free **V** Denotes vegetarian

## BEER & CIDER

### TAP BEER

**KRONENBOURG 1664**  
330ML | 570ML

**LEFFE BLONDE** 330ML  
500ML

**LEFFE BRUNE** 330ML  
500ML

**STELLA ARTOIS** 330ML  
500ML

**LITTLE CREATURES PALE ALE**  
425ML

**JAMES SQUIRES 150 LASHES PALE ALE** 425ML

**HAHN SUPER DRY** 425ML

**TOOHEYS NEW** 425ML

### IMPORTED BEER

**ALMAZA PILSNER**

**ASAHI**

**BOHEMIA PALE LAGER**

**BRASSERIE DU MONT BLANC**

**BUDWEISER**

**CHIMAY ROUGE**

**CORONA**

**DUVEL**

**HOEGAARDEN**

**MAREDSOUS BRUNE**

**KARLOVACKO**

**KRONENBOURG BLANC**

**PERONI**

**PERONI LEGGERA**

**St SYLVESTRE TROIS MONTS**  
(750ML)

### LOCAL BEER

**HAHN PREMIUM LIGHT**

**JAMES BOAGS PREMIUM COOPERS PALE ALE**

**COOPERS SPARKLING ALE**

**LORD NELSON 3 SHEETS**

**TOOHEYS EXTRA DRY**

**WHITE RABBIT DARK ALE**

### CIDER

**MAGNERS ORIGINAL** 330ML | 568ML

**MAGNERS PEAR** 330ML | 568ML

**SOMERSBY APPLE** 330ML

**SOMERSBY PEAR** 330ML

**REKORDERLIG VARIETIES** 500ML

**MANOIR DU KINKIZ CIDRE**  
(BRITTANY) 375ML

**CIDERIE D'ANNEVILLE**  
(Normandie) 750ml

## COCKTAILS

**FRENCH CONFITURE** A tart emulsion of Ketel One, Chambord, Blackberry Jam, Lemon & Pineapple juice. Balanced yet fruity. Thick, French velvet in a glass **20**

**VIEUX FASHIONED** A classic mix of Dickel No. 8, Rye whisky, Angostura and Fee Brother's orange bitters lengthened with sugar. Finished with a flamed orange zest **19**

**DARK & DEMONTE** Pampero Anejo rum is shaken with fresh lime and Loomi, poured over ice, topped with ginger beer and garnished with toasted ginger **19**

**WHIGRONI** The White Negroni. Tanqueray gin, Gentiane & Lillet Blanc are stirred down over ice with Fee Brother's Orange and Rhubarb bitters and finished with toasted orange oils. Complex, bitter, herbaceous and balanced **19**

**VERTEREUSE** Green Chartreuse, Genepi, dill, malic acid and apple are shaken with black lime. A refreshing mix of balanced, complex flavours. Fruity & tart **22**

**ILE ZOMBIE** Pampero Anejo rum, Cointreau and Malibu are shaken with fresh torn mint, pineapple and orange reduction, salted pineapple caramel, lime and passion fruit. Served with fire! A tropical explosion of a boozy kind! Get taken away to the Caribbean **22**

**GERARD DEPAR-NOIX** Pampero Anejo Rum and Noix Green Walnut Liqueur are stirred down with bourbon barrel aged maple syrup, acid wash, pimento and black walnut bitters. Served with a walnut crusta. Nutty, sweet, bitter and deep. Much like our namesake's stance on France! **21**

**CHARLES DE GAVE** Don Julio Blanco, Coconut Liqueur, Burrito Mezcal, agave nectar, lime and toasted coconut. Revolutionise! Smokey, coconut and lime flavours take a tart Margarita to a new level **21**

**MARIE'S CURE** Tanqueray gin, Crème de Cassis, lemon, Fee Brother's Rhubarb bitters, orange blossom water, strawberry jam and flowers. Floral, refreshing & tart. Marie is here to look after you **20**

## APERITIFS & SPIRITS

### APERITIFS

**LILLET BLANC**

**LILLET ROSE**

**LILLET ROUGE**

**PIMMS NO1**

**CAMPARI**

### GIN

**GORDONS**

**BOMBAY**

**HENDRICKS**

**TANQUERAY**

**LE GIN 1 & 9**

### VODKA

**KETEL ONE**

**CIROC**

**GREY GOOSE**

**BELVEDERE**

**BELVEDERE GRAPEFRUIT**

**SUMMUM**

**SUMMUM LEMON**

### TEQUILA

**JOSE CUERVO**

**CAFÉ PATRON XO**

**DON JUILO ANEJO**

**DON JULIO BLANCO**

**DON JULIA REPOSADO**

**DON JULIO 1942**

### SCOTCH/WHISKY/ WHISKEY

**MICHEL COUVREUR SINGLE MALT**

**JOHNNIE WALKER RED LABEL**

**JOHNNIE WALKER BLACK LABEL**

**JOHNNIE WALKER DOUBLE BLACK**

**JOHNNIE WALKER GOLD LABEL**

**JOHNNIE WALKER BLUE LABEL**

**JOHNNIE WALKER KING GEORGE V**

**CHIVAS REGAL 12YR**

**CHIVAS REGAL 18YR**

**CHIVAS REGAL ROYAL SALUTE**

**GLENLIVET**

**JAMESON IRISH WHISKEY**

**TEELING IRISH WHISKEY**

### RUM

**BACARDI**

**BACARDI OAKHEART**

**BUNDABERG UP**

**BUNDABERG OP**

**CAPTAIN MORGAN**

**MALIBU**

**MT GAY**

**ZACAPA 23**

**PAMPERO**

**SAILOR JERRY**

**CACHACA**

**GERMANA 2 YR**

### PASTIS

**HENRI BARDOUIN**

**BOURBON**

**GEORGE DICKEL #8**

**JIM BEAM WHITE**

**JACK DANIELS**

**BOOKERS**

**GENTLEMAN JACK**

**MAKERS MARK**

**MCKENNA**

**WILD TURKEY**

**SOUTHERN COMFORT**

**MISTELLES**

**RATAFIA DE CHAMPAGNE, CHAMPAGNE BRANDY**

**ABSINTHE**

**LA GRANDE ABSENTE**

**BRANDY/ARMAGNAC**

**CHATELLE NAPOLEON**

**1972 DELORD**

**1983 FERME DE LABOUC**

**CHATEAU TARIQUET 8 YR**