



Bonjour!

COFFEE

Short black	3.6
Macchiato	3.6
Long black	3.8
Latte	4
Flat white	4
Cappuccino	4
Mocha	4
Hot chocolate	4.5
Chai latte	4.5
Babycino	1.5

Extra shot/soy/decaf/large .50

COLD DRINKS

Iced coffee	5.0
Iced long black	5.0
Iced chocolate	5.5
Iced mocha	5.5
Smoothie of the day	7
Fresh orange juice (available until sold out)	7

Pâtisserie by Brasserie bread

Until sold out

Croissant	4.5
Almond croissant	6
Pain aux raisins	4.5
Apricot tart	6
Raspberry frangipane	6
Pistachio friand	4.5
Raspberry friand	4.5
Flourless chocolate brownie	5.5
French palmier	2.5

TEA

French handcrafted teas By La Maison Du Thé	5.5
English breakfast	
Earl grey	
Green	
Peppermint	
Chamomile	
Lemongrass and ginger	

*Pastries are available daily until sold out

Peppercorn

FRENCH BISTRO

Le Déjeuner

Brasserie bread toast with condiment (choice of sourdough) 7.5

French breakfast 14.5

Choice of croissant or toast served with fresh fruit and regular coffee or small fresh orange juice

Coconut granola 11

Baked granola topped with organic toasted coconut, served with Greek yoghurt and honey

Brioche French toast 18

Seasonal fruit, pecan praline and French vanilla ice cream

Croque Monsieur/ Madame 16/17

Served with mesclun salad

French onion soup gratinée 16

Served with gruyere croutons

Spinach and gruyere omelet 16

Served with baguette

Avocado on sourdough toast 17

Medley of cherry tomatoes, comté cheese, poached egg

Chicken, mushroom, leek pot pie 18.5

Served with mesclun salad

Toulouse sausages 19

Pork and garlic sausages, Paris mash, caramelised onion, baby peas

Smoked salmon croissant 19.50

Scrambled egg, hollandaise, fried capers

Salade Lyonnaise 17

Frisée, bacon, kipfler potatoes, poached egg

Mushrooms on quinoa and soy sourdough 18

Mixed mushrooms and poached eggs on toast with hollandaise

Le bistro Roquefort beef burger 22

Angus beef patty, caramelised onion marmalade on brioche bun and served with pommes frites

----- **Kids Meal** -----

Cheese toastie 6

Nutella crepes 9

Chicken nuggets and chips 12

*We use free-range eggs and chicken

*10% surcharge on public holidays

Peppercorn

FRENCH BISTRO

Hors d' Oeuvres

Oysters Mignonette 3.5 each (Until sold out)

Freshly shucked coffin bay pacific oysters, eshallot and raspberry vinaigrette

Baked oysters 4 each (Until sold out)

Freshly shucked coffin bay pacific oysters, bacon, leek, Gruyere cheese

Langoustines grillées 38 (until sold out)

Grilled scampi with citrus butter

Cured ocean trout 18

Crème fraiche, baby capers, blini

Onion soup gratinée 16

Gruyere croutons

Chicken liver parfait 17

Redcurrant jelly and served with croutons

Twice-cooked lamb brains 18

Tapenade, anchovy mayo, frisée

Salade de chèvre 19

Goats cheese, medley of cherry tomatoes, pickled baby beetroots

Roasted quail in jambon sec 21

Puy lentil ragout, green grape, sour cherry jus

Steak tartare 22

Eye-fillet, cornichons, egg yolk, served with croutons

Grilled scallops 22

Canadian scallops, speck, cauliflower purée, brussel sprouts

Crumbed butterflied sardine fillets 18

Served with rouille

Peppercorn

FRENCH BISTRO

Les Plats Principaux

Baked asparagus and mushroom gratin 32

Gruyere cheese, crème fraiche, dill, almond

Pork cutlet 33

Creamy calvados sauce, celeriac remoulade, wilted cavolo nero

Spatchcock 34

Butterflied and deboned spatchcock with roasted heirloom carrots

Slow braised lamb shanks 27/35

Sweet potato mash, anchovy crumbed cauliflower

Fillet d'oeil bifteck 38

Eye-fillet steak, pommes frites, béarnaise

Pan-fried barramundi fillet 36

Confit carrot and ginger puree, salad Niçoise

Duck breast fillet 37

Oven-baked mushroom duxelle pillow, French onion puree, grilled balsamic fig

TUESDAYS- BOUILLABAISSE 46

WEDNESDAYS- SEAFOOD MORNAY 44

Accompagnements

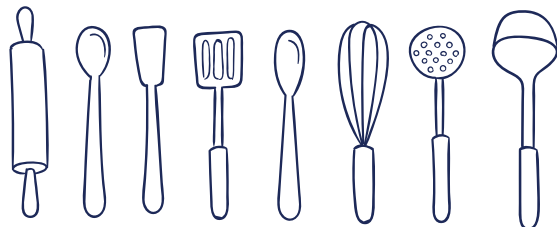
Bread basket 7.5

Pommes frites 7

Duck fat kipfler potatoes 9

Frisée, walnut, pear salad 9

Steamed greens 9



Peppercorn

FRENCH BISTRO

Carts des Vins

Glass/Bottle

SPARKLING

Baron Jacques Brut	Blanc de Blancs NV	Burgundy, France	9	40
Bruno Paillard Brut	Champagne	Reims, FR		110
Bolla Torrolata	Prosecco	Veneto, IT	10	42

RED

2013	Gladstone	Pinot Noir	Wairarapa, NZ	14	56
2014	Domaine Vincent	Girardin Rouge	Burgundy, FR		64
2016	Bosworth Puritan	Shiraz	McLaren Vale, SA	9	38
2014	Cuilleron	Syrah	Chavanay, FR		46

WHITE

2015	Tim Smith	Riesling,	Barossa, SA	12	47
2015	Domaine Sèguinot	Petit Chablis	Burgundy, FR		58
2015	Framingham	Sauvignon Blanc	Marlborough, NZ	9	38
2014	Wilhelm Walch	Pinot Grigio	Trentino, IT	10	42

ROSÈ

2014	Domaine Rimauresq	Petit Rosé	Provence, FR		47
2015	Spring Seed	Rosè	McLaren Vale, SA	9	34

DESSERT

2014	Glenguin	Semillon	Hunter Valley	11	38
------	----------	----------	---------------	----	----

Peppercorn

FRENCH BISTRO

Desserts

Assiette de fromages

Served with truffle honey, grapes and lavosh

One 17

Two 32

Three 36

Brie

Roquefort

Comté

Chèvre

HOUSE MADE DESSERTS

French earl grey crème brulee 12

Orange and pistachio parfait 14

Served with blood orange syrup

Chocolate fondant 16

Served with red-wine poached pear and French vanilla ice cream
(Please allow 20mins)

Sorbets de Fruits 12

Three scoops of assorted sorbet

See counter for daily sweets

COFFEE

Short black 3.6

Macchiato 3.6

Long black 3.8

Latte 4

Flat white 4

Cappuccino 4

Mocha 4

Hot chocolate 4.5

Chai latte 4.5

Babycino

Extra shot/soy/decaf/large .50

TEA 5.5

French handcrafted teas by
La Maison Du Thé

English breakfast

Earl grey

Green

Peppermint

Chamomile

Lemongrass and ginger

Glenguin Semillon 11/38

Hunter Valley
