

ENTRÉE



WINKLERS WONDERFUL POTTED DUCK PATÉ 9.9
duck liver parfait w accompaniments



CLASSIC BEEF TARTARE 9.9
beef tartare w quail egg & toasted croutons



GOATS CHEESE SOUFFLÉ 11.9
twice baked goats cheese soufflé w beetroot carpaccio, nasturtium & rocket salad, citrus & herb oil



CUBIQUE DE L'AGNEAU 14.9
crusted pulled lamb shank w sugar snap peas & a chervil lamb reduction on potato purée



PORC ME 15.9
crispy pork belly w caramelised nam jim w peanut & crispy shallot on shredded cabbage salad



POST MODERN DUCK À L'ORANGE 15.9
duck breast on mushroom & almond duxelle w quince purée & L'orange sauce



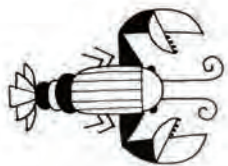
COQUILLES COLOUR-FIELD 15.9
pan seared scallops on pea purée w crispy enoki, fish roe & aioli



CALAMARS 16.9
seared garlic & herb marinated squid w petit salad in roasted capsicum vinaigrette & aioli



PETIT TÔM 19.9
marinated king prawns on petit endive salad w lemongrass & chilli beurre blanc



CRÊPES AUX LANGOUSTINES 19.9
lobster & prawn filled crepes w parsley, chive & spiced cream

MOST ITEMS ARE AVAILABLE GLUTEN FREE ON REQUEST
★ = VIETNAMESE FUSION DISHES

MAIN



DUCK CONFIT 19.9
duck confit on seeded mustard potato purée served w cherry duck glaze & crispy leek



BIFTECK XÀ LÁCH 22.9
peppered steak w watercress, vietnamese mint & green mango salad



RATATOUILLE VOL AU VENT 19.9
ratatouille w seasonal root vegetable in puff pastry finished w raspberry vinegar glaze, goats curd & rocket



BÉBÉ, BÉBÉ, BÉBÉ 23.9
pan seared chicken supreme on choucroute garnie w broccolini topped w white wine & pine nut cream sauce



BASQUAISE PORC 25.9
vietnamese glazed pork w basque style vegetables served in creme anchovy & mint sauce



CHEEKY BEEF 25.9
slow braised beef cheek w burnt onion aioli, saffron eschalot & crispy kale



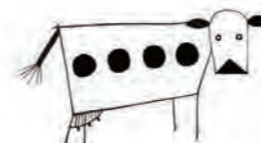
CÀI BÀP CREVETTE 25.9
prawn cabbage roll w a tomato coconut bisque



BARDOT'S RACK 35.9
herb crusted lamb rack on white bean salad, carrot purée & sautéed silverbeet w lamb jus



POISSON DU JOUR 29.9
pan fried salmon on baked cauliflower w orange & fennel salad, w lemon cream mousse & basil oil



FILET DE BOEUF 35.9
eye fillet w white mushroom, broccolini fresh truffle

SIDE



MONET'S GARDEN 8.5
salad mix w beetroot add goats cheese \$3



HARICOTS VERTS 8.5
sauteed green bean w almond flake

FRENCH LOVE POTATOES



PURÉE POTATOES 6.5
mashed potato



FAT POTATOES 7.5
duck fat roasted kipfler potato



DON'T CALL ME FRENCH FRIES 6.5
w apple aioli

DESSERT



LEMON CURD SOUFFLÉ 14
baked to order - minimum 20mins



VANILLA BRÛLÉE 12
slow baked custard w caramelised toffee



PASSIONFRUIT VERRINE 12
passionfruit cremeux w hazelnut mousse topped w praline feuilletine & passionfruit foam



GATEAU AU CHOCOLAT 14
chocolate mousse layer cake w raspberry jelly, dark chocolate ganache, berry compote & raspberry sorbet



FROMAGE 12EA
hard, soft or blue cheese ~see your waiter for selection

WE ENCOURAGE SHARING YOUR DISHES FOR THE 'CLICHÉ' EXPERIENCE

THE CLICHÉ TEAM