BAR & BISTRO

WHALEBRIDGE

OPEN
7 DAYS-LATE

FRUITS DE MER

SYDNEY ROCK OYSTERS with Mignonette 6.5ea TIGER PRAWNS Unpeeled, Marie Rose sauce 32

 $\begin{array}{c} \text{CHILLED} \\ \text{DRESSED LOBSTER} \\ \text{$^{1\!\!/_{\!\!2}}$ or Full} \\ \text{MP} \end{array}$

FRUITS DE MER
½ Lobster, rock oysters,
prawns, scallop crudo
160

BREADS

+ OLASAGASTI ANCHOVIES 8 FRENCH ONION DIP Toasted baguette 16 CHARCUTERIE MT ZERO OLIVES 10 JAMBON DE PARIS 12 LP'S SAUCISSON SEC 14 JAMBON CRU 16 All 3 36

ENTRÉES

LE LOBSTER ROLL Lightly battered Bay Lobster, curry sauce	. 16
FRENCH ONION SOUP Gruyère crouton	. 18
SALADE DE ROQUEFORT Pear, endive, walnut	. 22
SOUFFLÉ AU COMTÉ Twice-baked soufflé, 18 month Comté	23
LES CALAMARS Flash fried squid, Espelette pepper, aioli	.24
PARFAIT DE CANARD Duck liver parfait, brioche	25
YELLOWFIN TUNA CRUDO Tomato vinaigrette	28

PLATS PRINCIPAUX

SALADE NIÇOISE Smoked Salmon, olives, anchovy, green beans	33
BURGER MAISON Angus patty, Gruyère, French onion mayo, dill pickle, French fries	34
GNOCCHI À LA PARISIENNE Cèpe & swiss mushrooms, Comté	38
POULET RÔTI Free range chicken, pomme purée, green beans, tarragon jus	38
GRIMAUD DUCK AU POIVRE Aged duck breast, French fries	16
ROASTED JOHN DORY Ratatouille, basil	18
STEAK FRITES 280g Angus sirloin, Café de Paris, French fries.	54
MOULES MARINIÈRES & BAGUETTE Organic mussels, cream, garlic, white wine	55
LOBSTER THERMIDOR & POMME ALLUMETTES Whole lobster, mustard, gruyere, shoestring fries ½ or Full M	ΙP

GARNITURES

FRITES French fries, herbes de Provence	SALADE Soft leaves, dijon vinaigrette14
POMME PURÉE Dutch cream potato, cultured butter14	HARICOTS VERTS AMANDINE Green beans, toasted almonds 15