

WHALEBRIDGE

SEAFOOD

SYDNEY ROCK OYSTERS	6.5ea
with Mignonette	
YELLOWFIN TUNA CRUDO	28
Tomato vinaigrette	
TIGER PRAWNS	32
Unpeeled, Marie Rose sauce	
LES CALAMARS	24
Flash fried squid, Espelette pepper, aioli	

BREADS

FRENCH BAGUETTE	10
Cultured butter	
FRENCH ONION DIP	16
Toasted baguette	

CHARCUTERIE

MT ZERO OLIVES	10
JAMBON DE PARIS	12
LP'S SAUCISSON SEC	14
JAMBON CRU	16
ALL 3	36

MAINS

LE LOBSTER ROLL	16
Lightly battered Bay Lobster, curry sauce	
SALADE DE ROQUEFORT	22
Pear, endive, walnut	
SALADE NIÇOISE	33
Smoked salmon, olives, anchovy, green beans	
GNOCCHI À LA PARISIENNE	38
Cèpe & swiss mushrooms, Comté	
ROASTED JOHN DORY	48
Ratatouille, basil	
BURGER MAISON	34
Angus patty, Gruyère, French onion mayo, dill pickle, French fries	
STEAK FRITES	54
280g Angus sirloin, Café de Paris, French fries	

SIDES

SALADE	14
Soft leaves, dijon vinaigrette	
FRITES	12
French fries, herbes de Provence	

CHEESE

ROQUEFORT · COMTÉ · BRILLAT-SAVARIN	
ONE	14
TWO	22
THREE	36

DESSERTS

BASQUE BURNT CHEESECAKE	18
TARTE AU CHOCOLAT	19
Compote de framboise, chantilly cream	

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SOUTH / BAR MENU

WHALEBRIDGE

FIZZ

NV TYRRELL'S 'MOORES CREEK', SPARKLING BRUT <i>Hunter Valley, NSW</i>	12.5/63
ALPHA BOX & DICE TAROT PROSECCO, <i>Murray Darling, SA</i>	13.5/80
NV LAURENT-PERRIER BRUT <i>Tours-sur-marne, FRA</i>	26/150

SPRITZ

FRENCH RIVIERA	21
Grey Goose, Lillet, Rosemary, Sparkling	
LA PÊCHE	20
Peach Aperitif, Sparkling, Orange, Basil	
APEROL SPRITZ	20
Aperol, Sparkling, Soda	

SIGNATURE COCKTAILS

CUCUMBER GLACIER	25
Grey Goose, Absinthe, Cointreau, Cucumber, Lime	
PASTEQUE	23
Vodka, Campari, Watermelon, Lemon	
FRENCH AKA MARTINI	23
Gin, Chambord, Pineapple, Raspberry, Mezcal	
PIQUANT MARGARITA	23
Tequila Blanco, Ancho Reyes Verde, Lime, Agave	
MAISON OLD FASHIONED	24
Bourbon, Picon, Bitters	
BLOODY MARY	24
Vodka, House Mary Mix, Tomato	

NON-ALC

STRANGE LOVE	9
Very Mandarin Soda <i>or</i> Cloudy Pear & Cinnamon	
ROSEMARY LEMONADE	14
House Rosemary Syrup, Lemon, Soda	
CRODINO APERITIVO	16
Non-Alcoholic Aperol Spritz	
VIRGIN MARY	16
House Mary Mix, Tomato	

DRAUGHT BEER

HEINEKEN <i>Netherlands</i>	13.5/17
STONE & WOOD PACIFIC ALE <i>Byron Bay</i>	12/16.5

STUBBIES & CIDER

CORONA <i>Mexico</i>	12
JAMES BOAGS PREMIUM LIGHT <i>Tasmania</i>	7
LITTLE CREATURES PIPSQUEAK APPLE (330mL) <i>Adelaide Hills</i>	10
JAMES SQUIRE GINGER BEER <i>NSW</i>	12

WHITE

2022 BRAVE SOULS, THE LIGHTHOUSE KEEPER <i>Eden Valley, SA</i>	15/72
2023 PUNT ROAD PINOT GRIS <i>Yarra Valley, VIC</i>	15/75
2022 CRAGGY RANGE TE MUNA ROAD, SAUV. BLANC <i>Martinborough, NZ</i>	17/80
2022 TYRRELL'S 'MOORES CREEK', CHARDONNAY <i>Hunter Valley, NSW</i>	12.5/63

ROSÉ

2022 RAMEAU D'OR 'PETITAMOUR' ROSÉ <i>Provence, FRA</i>	14/68
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RED

2021 PARINGA ESTATE CORONELLA, PINOT NOIR <i>Mornington Peninsula, VIC</i>	16/80
2021 BOWEN ESTATE, CABERNET SAUVIGNON <i>Coonawarra, SA</i>	19/90
2019 D. SAINT-DAMIEN 'PLAN DE DIEU' <i>Côtes-du Rhône, FRA</i>	19/95
2022 TYRRELL'S 'MOORES CREEK', SHIRAZ <i>Hunter Valley, NSW</i>	12.5/63

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