



FRENCH BASKET

Children's Menu Menu Enfants

Petit pasta Petites pâtes \$15

Spaghetti in a rich tomato sauce with cherry tomatoes and mild chorizo.

Petite burger Petit burger \$15

Soft milk bun with a wagyu beef patty, lettuce, tomato, and tomato sauce.

Sweet scoop Boule sucrée \$11

Vanilla ice cream topped with chocolate sauce.

Desserts

Apple Tarte Tatin (V) Tarte tatin \$21

French-style caramelised apple tart with vanilla bean ice cream and toasted almonds.

Chocolate fondant (V) Fondant au chocolat \$18

Warm chocolate fondant with a molten centre, served with vanilla bean ice cream and fresh berries.

Crème Brûlée (V) \$18

Silky vanilla bean custard, caramelised with torched raw sugar to a golden, glass-like finish.

French waffle (V) Gaufre française \$18

Golden waffle served with fresh berries, vanilla bean ice cream, and your choice of maple syrup or chocolate sauce.

Affogato with a twist (V) Affogato revisité \$18

Creamy vanilla bean ice cream served with espresso and a shot of liquor.



Legend:

- GF - Gluten Free.
- GFO - Gluten Free Option.
- V - Vegetarian.
- VG - Vegan.
- VGO - Vegan Option.

Our House Guidelines

- To keep service flowing and enjoyable:
- We are unable to split bills.
 - Courtesy makes dining better for all.
 - Menu substitutions may be limited.
 - Refunds aren't available for change of mind.

Credit card surcharge 1.25% - EFTPOS card surcharge 1.4% - Weekend surcharge 10% - Public holidays surcharge 15%



FRENCH BASKET

Menu



All ingredients are subject to change OR seasonal availability.
Our chefs aim to craft a masterpiece in every meal, with great attention to detail. We'd love to hear your feedback.

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Appetisers

Petites Bouchées

House marinated mixed olives (GF/V/VG) \$9

Roasted mixed nuts (GF/V/VG) \$9

Garlic bread (V) \$11

**Cheesy garlic bread
with French gruyère (V) \$14**

Entrées

Oven-roasted French Camembert for 2 (GFO/V)

Camembert rôti au four pour 2 \$38

Melted French farmhouse Camembert (250 g), roasted with garlic, rosemary and honey, served with fresh baguette.

Charcuterie platter for 2

Plateau de charcuterie pour 2 \$48

Handmade artisan prosciutto, French saucisson, free-range double-smoked ham, duck pâté, served with French cornichons, butter and fresh baguette.

Salmon tartare (GFO)

Tartare de saumon \$31

Hand-chopped Tasmanian salmon sashimi marinated in citrus condiments, served on avocado salsa and a spicy, tangy aioli. Served with fresh baguette.

Dozen escargots in classic garlic-parsley butter

Douzaine d'escargots en persillade \$29

Classic French delicacy, cassolette of Burgundy snails, cooked with garlic and parsley butter, served with fresh baguette.

Cheese platter for 2 (V)

Plateau de fromage pour 2 \$49

Selection of delicious cheeses from France, showcasing a variety of textures and flavours, served with French jam, grapes, crackers and fresh baguette.

Tomato and spinach tart (V)

Tarte à la tomate et aux épinards \$19

Roasted tomatoes, baby spinach and basil tart, topped with a balsamic glaze.

Soup of the day

Soupe du jour \$22

Served with fresh baguette.

Main Courses

Plats Principaux

Pot of mussels (500 g) with French fries (GFO)

Moules-frites \$42

Mussels simmered in a delicate white wine sauce, served with French fries and fresh baguette.

King prawns and chorizo spaghetti

Spaghetti aux gambas et au chorizo \$39

King prawns and chorizo, sautéed with cherry tomatoes and a touch of chilli flakes, tossed through spaghetti in a rich tomato base.

Crispy chicken breast with mushroom sauce

Poulet croustillant, sauce aux champignons \$36

Free-range butterflied chicken breast, coated in Parmesan and golden breadcrumbs, served with creamy mushroom sauce and French fries.

Wagyu beef burger with French fries

Burger de bœuf Wagyu, avec frites \$32

Milk bun filled with creamy Camembert, fresh lettuce, caramelised onion, pickled cucumber, and tomato sauce and mayonnaise, served with a side of French fries.

Smoked salmon tagliatelle

Tagliatelle au saumon fumé \$37

Fresh tagliatelle, served with creamy smoked salmon and dill sauce.

Vegetarian tagliatelle (V)

Tagliatelle végétarienne \$36

Fresh tagliatelle tossed in a rich, basil-infused tomato sauce, with sautéed capsicum, zucchini and tender eggplant.

Traditional tartiflette (GF)

Tartiflette traditionnelle \$37

A classic specialty from the Savoie region, featuring tender potatoes, caramelised onions, bacon, garlic, and creamy Reblochon cheese.

Grilled eggplant gratin (GF/V/VGO)

Gratin d'aubergines grillées \$37

Grilled eggplant slices, cooked in garlic and basil-infused tomato sauce, layered in parmesan and mozzarella cheese.

Mediterranean lamb stew (GF)

Ragoût d'agneau méditerranéen \$42

Tender lamb shoulder, slowly braised with ratatouille, served alongside creamy potato mash.

Grilled barramundi (GF)

Barramundi grillé \$42

Grilled barramundi, served with tender grilled asparagus and oven-roasted potatoes.

Atlantic salmon (GF)

Saumon de l'Atlantique \$39

Pan-seared salmon with capers and yoghurt dressing, served with tender asparagus and oven-roasted potatoes.

**Classic French-style steak
with French fries (Cut of the day) (GFO)**

Steak Frites \$54

100-day grain-fed MB 4+ scotch fillet, cooked to your preference, served with a side of French fries and classic Béarnaise sauce.



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Homemade duck confit (GF)

Confit de canard \$38

Slow-cooked duck leg, served with potato gratin and red wine jus.

Sides

Accompagnements

French fries (V) \$13

Served with aioli.

Garden salad (V) \$15

Tomato, cucumber, radish, red onion, quinoa, mixed leaves and French dressing.

Steamed vegetables (V/VG) \$15

Broccoli, carrots and French green beans.

Ratatouille (V) \$16

Roasted potatoes (V) \$15