

SPARKLING, CHAMPAGNE & COCKTAILS

NV Monmousseau Brut Etoile Touraine Loire Valley	\$13
NV Heidsieck Monopole Reims	\$19
NV Pommery Brut Royal Reims	\$24
Kir Royale Cassis & French bubbles	\$15
French '85	\$20
London Dry Gin, lemon juice, French bubbles	
French Espresso Martini	\$20
Martell VS, Cacao & fresh coffee	
Cognac Crusta	\$20
Martell VS, Grand Marnier, orange/lemon	
Sazerac	\$20
French Absinthe, Rye Whiskey & Cognac	

OYSTERS

Shucked to order	\$4 ea
w/ shallots, aged red wine vinegar	

TO BEGIN

Mt. Zero Olives Provençal	\$8
marinated, served warm	
Cuca Marinated Sardines	\$15
Anchovies	\$18
served in the tin, toasts, tomato chutney	
Escargots de Bourgogne	\$18
snails, herb, parsley and garlic butter sauce (6)	
Garçon's Croquettes	\$14
spiced beef, moutarde Provençale (4)	
Pissaladière	\$12
onion, anchovy, olives tart (4 pieces)	

TO CONTINUE

Charcuterie sélection	\$24
w/ cornichons, house pickles	
Garçon Steak Tartare	sm \$24 / lge \$36
w/ house condiments	
Soupe du jour	\$14
Crevettes aux épices	\$24
prawns w/ spiced butter, grilled to order	
Moules Marinières	\$22
mussels, white wine, shallots 500g	et frites \$26
Salade Niçoise warm hot-smoked salmon	\$24
w/ lettuce, beans, potato, egg, black olives	

CHEESE

Fromages du jour	Single \$14 / Three \$29
selected fine artisanal cheeses, grapes, and accompanied by lavosh or baguette	

Please note that we use nuts in our kitchen and cannot guarantee that traces will not be found in any dishes.

GARÇON STEAK FRITES

signature dish of a grilled pasture fed	\$39.50
Great Southern 250g Angus Porterhouse	
Frites, Café de Paris butter	
Soft leaves salad radish & lightly pickled onion	
More Frites? Just ask Garçon!	

AND MORE

Wagyu Rump	\$50
400g Southern Queensland	
T-bone	\$45
500g Great Southern Pinnacle	
Scotch Fillet	\$48
250g Gippsland	

Sauces

Green Herb / Green Peppercorn / Béarnaise

Condiments

Horseradish / Mustards

Garçon Cheeseburger Royale	\$25
w/ frites	
Confit de Cuisse de Canard	\$42
confit duck leg, Puy Lentils, soused cherries	
Gnocchi Parisienne	\$32
gnocchi w/ mushroom ragout, d'Affinois alps	
Poisson du jour sauce Provençal	\$39
market Fresh Fish Fillet: sauce of Provence	

A BIT ON THE SIDE

Soft leaves salad	\$9
radish, lightly pickled onion	
Spring Broccolini	\$11
lemon, parmesan, breadcrumbs	
Charred Heirloom Baby Carrots	\$12
aged red wine vinaigrette, fresh tarragon	
Champignons rôtis	\$11
roasted field mushrooms, truffle scented butter	
Roasted Duck Fat Potatoes	\$12
w/ rosemary	
Pommes frites	\$9

DESSERT

Tarte au Citron	\$15
lemon tart, whipped crème fraiche	
Profiteroles	\$15
crème pâtissière, warm chocolate sauce	
Vanilla Crème Brûlée	\$15
Trifle Délicieux	\$16
rhubarb compote, almond friand, stem ginger, white chocolate mousse	

Paris Steakhouse