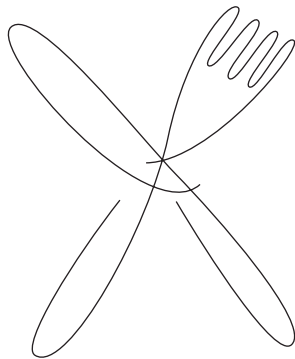




GARÇON BLEU



MINIMUM TWO COURSES
FRIDAY, SATURDAY & SUNDAY

GARÇON BLEU IS ONLY ACCEPTING CASHLESS PAYMENTS
15% SURCHARGE APPLIES TO ENTIRE BILL ON PUBLIC HOLIDAYS

GF

Gluten
Free

GFO

Gluten Free
Option

Ve

Vegan

V

Vegetarian

DF

Dairy
Free

ACCOMPAGNEMENT

GARÇON BLEU BREAD	20
marinated olives and GB butter	
SMOKY BAY OYSTERS	6 ea
natural mignonette <i>or</i> Pinot Noir granite and finger lime	
STURIA FRENCH CAVIAR 30G	250
brioche crème fraîche	
*no additional discounts apply including Accor Plus	

ENTRÉE

FOIE GRAS AND CHICKEN LIVER PARFAIT	29
house-made brioche saltbush	
GLOBE ARTICHOKE À LA BARIGOULE	Ve GFO 30
black olive crumble croutons	
CRAB SOUFFLE	32
bisque avruga roe	
SA HIRAMASA KINGFISH	GF DF 32
Fremantle octopus caper vinaigrette celery	
COQUILLES SAINT-JACQUES	GF DF 34
piperade mussels	



MAIN

PORK LOIN	GF DF	46
braised cheek prunes boudin noir Armagnac sauce		
BOUILLABAISSE	GFO DF	56
King George whiting prawns mussels squid toasted bread		
PITHIVIER	V	44
celeriac silverbeet mushroom		
QUAIL BALLOTINE	GF	63
cured foie gras snails leek consommé		
FLOUNDER	GF	52
kale grapes Véronique sauce		
250G PORTERHOUSE	GF DFO	61
SA Angus Pure grass-fed salad pommes frites sauce au poivre <i>or</i> béarnaise		
200G FILET DE BŒUF	GF DFO	68
SA Angus Pure grass-fed tenderloin salad pommes frites sauce au poivre <i>or</i> béarnaise		
250G SCOTCH FILLET	GF DFO	65
SA Angus Pure grass-fed salad pommes frites sauce au poivre <i>or</i> béarnaise		
ADD: tranche de foie gras 70g		+58
*no additional discounts apply including Accor Plus		

TO SHARE

SEAFOOD SYMPHONY FOR TWO	GF DFO	240
grilled southern rock lobster SA king prawns squid mussels and clams Smoky Bay oysters *no additional discounts apply including Accor Plus		
CHATEAUBRIAND FOR TWO	GF DFO	180
SA Angus Pure grass-fed pommes Anna honey-glazed carrot béarnaise sauce *no additional discounts apply including Accor Plus		
LAMB SHOULDER FOR TWO	GF DF	140
white bean cassoulet Provençal-style *no additional discounts apply including Accor Plus		

SIDE DISHES

TRIO OF MUSHROOMS	GF Ve	14
sautéed mushrooms fresh herbs		
GB'S POMME MOUSSELINE	GF V	14
creamy mashed potato		
GREEN LEAFY SALAD	GF Ve	14
sweet lemon dressing		
CHARRED BROCCOLINI	GF Ve	14
toasted flaked almonds chilli extra virgin olive oil		



DESSERT

PARSNIP AND RHUBARB PARFAIT jelly sorbet crème anglaise	26
LEMON MYRTLE TART AU CITRON yoghurt candied zest	25
GB'S APPLE TARTE TATIN crème fraîche ice cream caramel sauce	25
LA MANDARINE burnt mandarin ice cream chamomile oat crumb	27
SELECTION OF LOCAL AND FRENCH CHEESES  house-made chutney onion jam house-made lavosh	30

POUR BIEN MANGER, IL FAUT
DE BONS INGRÉDIENTS,
UN PALAIS,
UN CŒUR ET DES AMIS





GARÇON BLEU