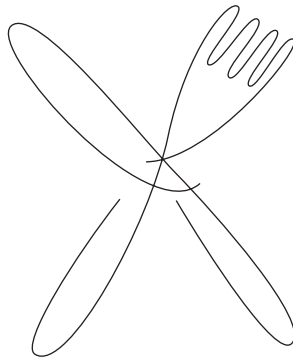




GARÇON BLEU



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

ENTRÉE

FOIE GRAS AND CHICKEN LIVER PARFAIT house-made brioche saltbush	29
ENDIVE (V) (GFO) Roquefort cheese raisins croutons candied walnuts Dijon dressing	26
CRAB SOUFFLE bisque avruga roe	32
SA HIRAMASA KINGFISH (GF) (DF) Fremantle octopus caper vinaigrette celery	32
COQUILLES SAINT-JACQUES (GF) (DF) piperade mussels	34



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		
DUO D'AGNEAU	(GF) (DF)	54
lamb loin and shoulder peas red wine jus		
OCEAN TROUT EN CROÛTE D'HERBES	(GF) (DF)	50
roasted leek soy milk sauce basil oil		
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 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 discounts apply including Accor Plus

CHATEAUBRIAND FOR TWO (GF) (DFO) 180
SA Angus Pure grass-fed | pommes Anna |
honey-glazed carrot | béarnaise sauce
*no discounts apply including Accor Plus

LAMB SHOULDER FOR TWO (GF) (DF) 140
white bean cassoulet Provençal-style
*no 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

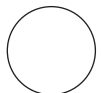
GREEN LEAFY SALAD (GF) (Ve) 14
sweet lemon dressing

CHARRED BROCCOLINI (GF) (Ve) 14
toasted flaked almonds | chilli | extra virgin olive oil

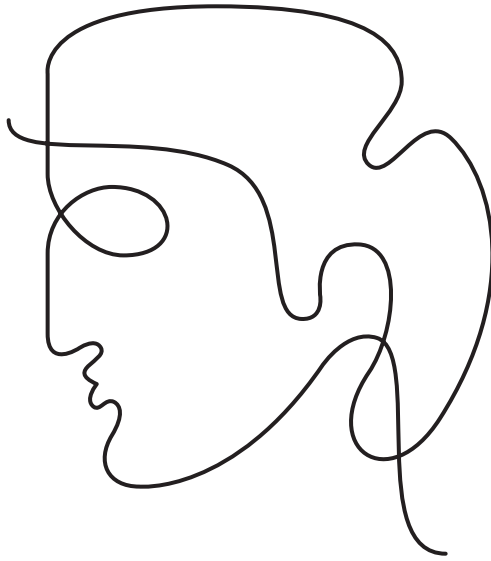


DESSERT

LE MONT BLANC exotic sorbet wattleseed sponge macadamia ganache	28
LEMON MYRTLE TART AU CITRON yoghurt candied zest	25
GB'S APPLE TARTE TATIN crème fraîche ice cream caramel sauce	25
RASPBERRY AND ROSE ÉCLAIR crystallised pistachios crème Chantilly	25
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