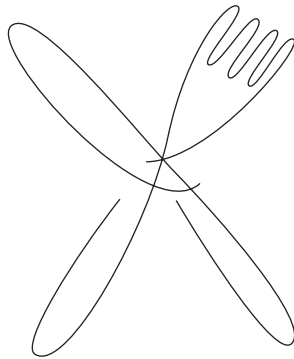




GARÇON BLEU



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 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		
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	28
exotic sorbet wattleseed sponge macadamia ganache	
LEMON MYRTLE TART AU CITRON	25
yoghurt candied zest	
GB'S APPLE TARTE TATIN	25
crème fraîche ice cream caramel sauce	
LA MANDARINE	27
burnt mandarin ice cream chamomile oat crumb	
SELECTION OF LOCAL AND FRENCH CHEESES	30
house-made chutney onion jam house-made lavosh	



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



GARÇON BLEU