

ENTRÉES / MAINS

Marinated alto olives & parmesan	\$5
Side of Bread - half baguette	\$4
Serrano Ham (aged 18 months)	\$15
Escargots à la bourguignonne	half dozen \$15 dozen \$24
Soufflé cheese, basil and roquette beetroot sorbet	\$22
Pâté de porc, cornichons and onion jam	\$21
House smoked ocean trout, baby beetroots, fresh goat cheese	\$22 / main \$34
Chilled tomato velouté, avocado, Dijon mustard ice cream - chilled soup	\$22
Rooster salad composée with bacon, chicken and boiled egg	\$20 / main \$30
Steak frites – Crispy sautéed potatoes small salad - lunch only	\$25
Bouillabaisse (snapper, clam, prawn and rouille)	\$38
Spelt grain, tomato and vegetables - nutritious ancient grain mild nutty flavour, creamy texture	\$20 / main \$30
Vegetables à la “barigoule” - grilled with a light white wine and vegetable stock	\$20 / main \$30
Duck “parmentier” with courgette parmesan and pistachio grilled house smoked magret-duck breast	\$25 / main \$41
Seared beef rib shank, potato, Basques’ “pimiento del padrôn”, beignet de béarnaise sauce	\$38
Coq au vin, “revisited” - red wine, herbs, Black Trompette mushroom farce	\$24 / main \$36
Conrad the fish monger’s fish of the day, sauce vierge - macerate of olive oil, lemon, capers, basil and tomato	\$26 / main \$40
Crispy pork neck, with a piperade jus - a Gascon pimento, tomato garnish	\$24 / main \$36

“A CÔTE”

(Side Dishes):

potato purée \ white bean ragoût
mixed leaf salad / sautéed potatoes / baby spinach

\$10 each



Cheese plate and baguete

single cheese \$10 three cheeses \$25

DESSERTS

Crème Brûlée	\$15
Chocolate and almond opera cake with coffee ice cream	\$16
Crêpes Suzette	\$20
Crêpes à la mode	\$22
Lemon tart	\$17
Soufflé of the day	\$17
Home-made ice creams and sorbets	per scoop \$4

DESSERT WINES

2011 La Caussade St-Croix-du-Mont, Bordeaux, France	glass \$16 bottle \$59
2012 Mas Amiel, Grenache (fortified), Maury, France	glass \$17 bottle (750ml) \$98

HOT DRINKS

Rooster espresso coffee, beans roasted daily in-house	regular \$4 / large \$5
Hot chocolate, iced coffee	\$6
Blue Mountains tea company organic teas – Blue Mountains breakfast blend, Laura Earl Grey, Cha Cha Chai, Peppermint, Chamomile, Genmaicha green	pot \$6
Liqueur coffee - espresso, cream, liqueur of your choice - Kahlua, Baileys, Frangelico, Tia Maria, Jameson, Dom Benedictine	\$15

DIGESTIFS

Calvados - Bieux, Bas Armagnac - Tariquet XO, Poire William - Brana	\$20
Cognac - Hennessy VS, Croizet XO	\$20
Hennessy VSOP, Remy Martin VSOP	\$25
Hennessy XO	\$28
Cointreau, Drambuie, Frangelico, Aversa, Vermouth	\$12

WHISKY

Please ask your waiter for our extensive list of single malts and blended scotch.