Le Bar à Huître

Oysters 7.5ea (A, GF, DF, NF, V, VG)
Sydney Rock, Port Stephen, WA
Pacific, Coffin Bay, SA

Served with **Sauce Mignonette & Tabasco** (GF, DF, NF, V, VG)

Fruits de Mer & Caviar

Le Petit Plateau 6 Oysters, 4 King Prawns, Kingfish Crudo (A, GF, NF) **135**

King Prawn Cocktail Marie Rose (A, NF) **58.5**

Pomme de Terre Baked Potato, Caviar & Crème Fraîche (I, GF, NF) **28.5**

Half Southern Rock Lobster Salade Frisée (A, GF, NF) **185**

Siberian (I, GF, DF, NF)
50g 145 / 125g 290

Oscietra Royale (I, GF, DF, NF)
50g 180 / 125g 380

Oscietra Imperial (I, GF, DF, NF)
50g 330 / 125g 680

Grand Maison Caviar Select (I, GF, DF, NF)
500g 1350

Hors d'Oeuvres & Pain

Bâtard Basket House-Baked Baguette **15.5**

Comté Cheese Gougères Shaved Jambon (NF) **7.5ea**

King Prawn Crumpet Marie Rose (A, NF) **17.5ea**

Beef Bourguignon Pies (DF, NF, V) **8.5ea**

Prawn Spring Rolls Sweet Chilli (I, DF, NF) **6.5ea**

Lobster & Leek Croquettes (I, NF) **11.5ea**

Petits Plats

Parfait Maison Chicken Liver Pâté (NF) **28.5**

Tartare de Thon et Avocat Chopped Spicy Tuna Tartare (A, GF, DF, NF, V, VG) **42.5**

Saumon Gravlax Cured Salmon, Sauce Gribiche (I, NF) **34.5**

Salade de Crab Royale Hand-Picked Crab, Butter Lettuce (A, DF, NF) **47.5**

Soufflé au Fromage Cheese Soufflé, Pear, Hazelnut, Rocket **28.5**

Lobster Omelette Crayfish Sauce (I, GF, NF) **51.5**

Plats Classiques

Le Cheeseburger (NF) **29.5**

Hand-Cut Steak Tartare Eye Fillet, Mustard, Potato Crisps (GF, DF, NF) **37.5**

Le Club Sandwich Chicken & Bacon (NF) **34.5**

Confit Ora King Salmon Vermouth Velouté (I, GF, NF) **54.5**

Gambas à la Plancha King Prawns, Parsley, Lime (A, GF, DF, NF) **62.5**

Eye Fillet 200g MB2+ Sauce au Poivre (GF, NF) **72.5**

Entrecôte Private Selection 350g MB2+, Sauce Bearnaise (GF, NF) **77.5**

Spanner Crab Linguini Lobster Oil, Herbs (A, NF) **52.5**

Tuna Niçoise Salade Tuna Salad, Chardonnay Dressing (A, DF, NF) **34.5**

Chicken Cotoletta Rocket, Endive & Citrus Salad (NF) **42.5**

Grands Plats de la Maison Bâtard

Poulet Rôti aux Olives (NF)
Rôtisserie Chicken, Green Olives
Half 68 / Whole 115

Châteaubriand au Poivre (GF, NF)
Centre Cut Eye Fillet 500g MB2+
Pepper Sauce **175**

Lobster à l'Américaine (A, GF, NF)
Pomme Frites, Bearnaise
195

Garnitures

Haricots Verts (GF, DF, NF, V, VG)
Green Beans, Confit Shallots **16.5**

Maison Bâtard Pommes Frites (GF, DF, NF, V, VG)
17.5

Salade Verte à la Française (DF, NF, V, VG)
Mixed Green Leaves **18.5**

Gratin de Chou-fleur (NF)
Baked Cauliflower & Comté Cheese **19.5**

Desserts

Maison Bâtard Mousse au Chocolat Crème Chantilly, Belgian Chocolate Shards (NF, V) **26.5**

Fruits Rouges et Chantilly à la Vanille Seasonal Fresh Berries (NF, V) **26.5**

Crème Brûlée Passionfruit (NF, V) **23.5**

Flan Parisien à la Vanille Vanilla Flan (NF, V) **19.5**

Fromages du Jour (V) **36.5**
Comté, Jura | Époisses, Burgundy | Délice de Bourgogne, Burgundy

After Dinner

Noisette Café 28
Hennessy VS Cognac, Dark Rum, Coffee,
Roasted Chestnut, Cream

Strawberry Sazerac 28
Tesseron Composition Cognac, Rye Whiskey,
Madeira, Absinthe, Strawberry

Maison Old Fashioned 28
Bourbon, Armagnac, Pedro Ximenez,
Banana, Walnut

Chateau Tertre du Lys 'Or Sauternes 2020 **23**

DeBortoli Noble one Semillon 2021 **25**

SAMPLE MENU

SEAFOOD ORIGIN (A) Australian (M) Mixed (I) Imported DIETARY INFORMATION (GF) Gluten Free (DF) Dairy Free (NF) Nut Free (V) Vegetarian (VG) Vegan
Dishes and ingredients are subject to change. Please inform our team of any dietary requirements or food allergies before ordering. While every care is taken, we cannot guarantee the absence of allergens due to shared preparation areas and suppliers