



# L'HERITAGE

## Entrées

### Huîtres 4.5/oyster GF

*freshly shucked sydney rocks oysters, red wine vinegar & eshallots*

### Rillettes de saumon 23 +4 GF

*tasmanian salmon rillettes, lemon, dill & baby capers topped w/gravlax on toast*

### Gazpacho 19 DF, Veg, GF\*

*chilled soup of tomato, cucumber, basil, spanish onion, pineapple w/ honey & rosemary croûtons*

### Pâté 23 GF\*

*chicken liver pâté flambéed w/ cognac, pickled onion, port wine gelée, cornichons, baguette toasts*

### Salad de chèvre 19 Veg

*melted goats cheese toasts w/ honey, salad, walnuts & Dijon mustard dressing*

### Escargots 22 GF\*

*half-dozen snails poached in court bouillon, roasted w/ confit garlic & persillade butter, sliced baguette*

## Mains

### Entrecôte frites 44 GF

*scotch fillet 250 g served medium-rare, french fries, black pepper corn sauce, flambéed w/ cognac*

### Bouillabaisse signature 46 GF\*

*bisque stew, mussels, prawns, salmon, pink ling, potatoes, croûtons w/ saffron aioli 'rouille'*

### Canard a l'orange 42 GF

*crispy skin duck breast rosé, paris mash, roasted carrots, orange duck jus*

### Poisson du jour snapper 38 (market price) GF

*pan fried yellow snapper, grilled asparagus, cauliflower & turmeric purée, sauce vierge*

### Gnocchis ricotta aux petits legumes 36 Veg

*pan-fried house-made potato & ricotta gnocchis, tossed w/ baby spinach, mushrooms, peas, shaved parmesan, cream w/ truffle oil*

## Sides 10

*green beans w/ butter, parsley & garlic GF*

*mesclun salad w/ Dijon dressing GF*

*french fries (topped w/ truffled Manchego +3 extra) GF*

### Baguette and butter 6

*crunchy sourdough baguette w/ salted butter*



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### Desserts

**Mousse au chocolat et sa 'langue de chat' 16 GF\***  
*dark belgian chocolate mousse w/ light vanilla chantilly & biscuit*

**Poire belle-hélène 19 GF**  
*poached pear in vanilla bourbon syrup, vanilla chantilly, warm belgian chocolate sauce & toasted almond flakes*

**Vanille bourbon, fleur d'oranger panna cotta, mango coulis 16 GF**  
*infused orange blossom & french vanilla bean panna cotta, w/ mango coulis*

**Selection de gelato maison 2 scoops 11 3 scoops 16 GF**  
*belgian chocolate, french vanilla, wild berries served w/ chantilly & roasted almond flakes 3*

**Assiette de fromages Francais 1 cheese 16 3 cheeses 45**  
*imported french cheeses - all served w/ thinly sliced baguette, seasonal fruit*

**Brillat savarin**  
*a soft-ripened triple cream cow's milk cheese w/ a natural, bloomy rind, this cheese luscious, creamy & faintly sour.*

**Roquefort papillon révélation**  
*w/ vivid blue streaks, roquefort papillon révélation is subtle, elegant w/ a light buttery taste.*

**Comté (18 months maturation)**  
*an unpasteurised cow's milk produced in the Jura Massif region of eastern France.  
w/ 83 flavour descriptions, it boasts brown-butter & roasted nut, w/ a sweet finish.*

### Dessert Wines

La Pigeade, Muscat France, Beauges De Venise 2018, 45  
Baumard, Chenin Blanc (375ml) France, Coteaux du Layon 'Carted'Or' 2012, 45  
Dominique Portet, Vendanges Tardives (375ml) Yarra Valley VIC 2016, 62  
Baumard, Chenin Blanc France, Coteaux du Layon 'Carted'Or' 2015, 90, 20

### Digestif and Liquor

Armagnac	25	Cognac; Frapin XO	33
Baileys	15	Birlou	15
Disaronno	15	Calvados	20
Frangelico	15	Cointreau	15

V - vegan  
Veg - vegetarian  
GF - gluten free  
DF - dairy free  
\* - on request