

# FRENCHIE

## \$59 Set Menu

Why not start with a  
Frenchie favourite?

Kir Apéritif  
served on tap \$10

Bollinger Special Cuvée  
NV 375ml \$100

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Frenchie Spritz  
all \$14

Amer Spritz:  
Picon, sparkling wine,  
soda & orange

Baie Spritz:  
Crème de Framboise,  
sparkling wine, soda &  
berries

Pêche Spritz:  
Crème de Pêche,  
sparkling wine & peach  
nectar

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### Apéritif

Pineau des  
Charentes Blanc  
France \$9

Mt Edward Vermouth  
New Zealand \$11

Henri Bardouin Pastis  
Provence, France \$12

### Assiette d'apéritif

Aioli aux légumes:  
Selection of crisp seasonal  
vegetables with house made aioli

Salad of confit capsicum & fennel,  
pickled garlic

Garage Project Pils 'n' Thrills  
mushrooms

Marinated mussels

Smoked fish pâté

served with beetroot & apple mustard,  
red cabbage pickle & sourdough

### Mains

Cauliflower and gruyere crepes,  
apple and raisins, cultured cream,  
Waipara Burgundy truffle.

Steamed market fish, crayfish butter,  
sweetcorn, warm tomatoes, basil

Caramelised lamb neck & tongue,  
lightly pickled beetroot,  
green olive, Juno olive oil

### Desserts

Apple tarte tatin,  
fromage blanc sorbet

Whittaker's delice, peach,  
milk sorbet, walnut nougatine

Blancmanger, apricot, croustillant,  
spiced ice

Sourdough bread  
with house cultured  
butter  
\$4.9

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Marinated olives  
\$4.5

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Oysters  
Freshly shucked  
Te Kouma oysters  
\$4.5 each

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### Sides

Green beans with  
tarragon butter \$8.5

Frites & mayo \$7

Green leaves, witlof,  
cabbage, golden  
beetroot, celery seed  
dressing \$8

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### Cheese

Ask a Frenchie  
for today's choices.

\$11.5/50g portion  
All four for \$40

Served with house  
made crackers, bread,  
date & pear preserve.