

FRENCHIE

Why not start with a Frenchie favourite?

Kir Apéritif
served on tap \$10

Glass of Jean Marc
Vigreux Frère
Champagne \$18

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

Apéritif

Pineau des
Charentes Blanc
France \$9

Mt Edward Vermouth
New Zealand \$11

Henri Bardouin Pastis
Provence, France \$12

\$59 Set Menu

Assiette d'apéritif

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

Salad of confit capsicum & fennel,
pickled garlic

Pigs head terrine

Marinated mussels

Shaved pickled ox tongue
served with nectarine mustard,
green tomato pickle & sourdough

Mains

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

Bavette, smoked aubergine puree,
radicchio & white anchovy
vinaigrette

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

Caramelised pork hock, roasted
plum, buttered turnip, sauce
moutarde à la Normande

Desserts

Apple tarte tatin,
fromage blanc sorbet

Whittaker's delice, peach
milk sorbet, walnut nougatine

Blancmanger, apricot, croustillant,
spiced ice

Oysters

Freshly shucked
oysters, chardonnay
shallot vinegar, lemon
\$4.5 each

Something Special

Steak Tartare

Hand cut fillet steak,
Dijon mustard,
Worcestershire sauce,
parsley, shallots.
anchovy, capers.
Served with an egg
yolk & toasted
croûtons
\$15.5

Sides

Green beans with
tarragon butter \$8.5

Frites & mayo \$7

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

Cheese

Ask a Frenchie
for today's choices.

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

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