



ANANAS

BAR • BRASSERIE

Pour Commencer

Kir Royal 26

House Kir Liqueur,
Veuve Clicquot 'Yellow Label' Champagne

Picon Bière 18

Amer Picon, Kronenbourg 1664 Lager

Pain d'Épi 14

Wholemeal Sourdough Bread,
Salted Cultured Butter

Huîtres 42 | 78

Sydney Rock Oysters,
Vermouth Mignonette, Chives *A*

Caviar 75 | 210

Black Pearl Oscietra 10g | 30g
Blinis, Crème Fraîche *I*

Martini de la Brasserie 26

Lemon Verbena Gin, Grey Goose Vodka, Suze,
Lillet Blanc, Peach Brine

Suze & Tonic 18

Suze, Lemon & Vanilla Tonic

Rillettes de Crabe 41

Spanner Crab Rillettes,
Apple, Cucumber, Radish, Lemon,
Horseradish, Cos Lettuce
Prepared Tableside A

Pair with a glass of

NV Deviation Road 'Cuvée Blanc' 20

NV Ruinart 'Blanc de Blancs' Champagne 48

2017 Dom Pérignon, Champagne 89

Entrées

Poireaux Confits 26

Confit Leeks,
Lentil Vinaigrette, Fine Herbs

Asperges de Printemps 28

White & Green Asparagus, Soft Poached Duck Egg,
Spring Herb Purée, Brioche Crumb

Tartare de Bœuf 30

Hand Diced Steak Tartare,
House Made Condiments, Pain de Mie Toasts

Crevettes Grillées au Pastis 39

Grilled King Prawns,
Red Pepper Rouille, Pastis *A*

Boudin Noir maison aux Fèves 28

Black Pudding, Broad Beans,
Pickled Onion, Chardonnay Vinegar, Mint

Carpaccio des Mers 29

Raw Seafood Selection,
Horseradish Crème, Preserved Lemon & Chilli *A*

Soupe à l'Oignon 24

Onion Soup,
Flaky Comté Pastry

Terrine de Campagne 18

Pork & Pistachio Terrine,
Preserved Fruits, Violet Mustard

Tripes à la Provençale 26

Beef Tripe, San Marzano Tomato
White Wine, Olives, Chickpeas

Escargots à la Bordelaise 28

Snails, Red Wine & Bone Marrow Butter,
Parsley, Espelette Crumb

Plat du Mois

Homard Thermidor 95

Half Shell Lobster Thermidor, Cognac, Tarragon & Mustard Cream, Watercress, Lemon

Plats Principaux

Cassoulet de Légumes au Pistou 38

Slow-cooked White Beans,
Seasonal Vegetables, Pistou

Espadon à la Barigoule 56

Grilled Swordfish,
Fennel & Artichokes Barigoule, Samphire &

Canard Confit 48

Confit Duck Leg,
Apple, Bitter Leaves, Gastrique

Coupe du Boucher 47

200g Robbins Island MBS 7-8 Bavette,
Lemon & Herb Butter

Poisson Rôti à la Poêle 50

Pan Roasted New Zealand Pink Snapper,
Sauce Vierge &

Merguez d'Agneau 39

Spiced Lamb Sausage,
Ratatouille, Pan Jus

Bœuf Bourguignon 52

Slow Cooked Beef Cheeks in Red Wine,
Pearl Onion, Lardon, Champignons

Steak Frites 65

200g Westholme Forage Grass Fed Wagyu MBS 5+
Scotch Fillet au Poivre, Frites

À Partager

Please allow up to 45 minutes for sharing dishes

Poulet Basquaise 99

1.8kg Whole Roasted Free Range Chicken,
Piperade, Serrano

Côte de Bœuf 165

1kg Cape Grim MBS 4 Rib Eye on the Bone,
Sauce Marchand de Vin

Garnitures

Légumes de Printemps 22

Spring Vegetable Salad, Vermouth Vinaigrette,
Barrel-aged Fetta

Salade Verte 16

Green Lettuce Salad, Mustard Dressing

Pommes Frites 16

French Fries, House Seasoning

Purée de Pommes de Terre 17

Mashed Potatoes, Butter

Haricots Verts 16

Steamed Green Beans, Capers, Herb Salsa

Chou-fleur Rôti 18

Roasted Cauliflower, Bittersweet Currants,
Candlenut, Mint

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens. *A - Contains Australian Seafood I - Contains Imported Seafood*

All Visa, Mastercard and Amex credit card transactions incur a processing fee of 1.8%. Debit card (Visa & Mastercard) 1.4%. Eftpos 1.15%. International cards 3.5%. 10% surcharge applies on Sundays. 15% surcharge on all public holidays. 10% discretionary service charge applies to all groups of 6+.