



ANANAS

BAR • BRASSERIE

Pour Commencer

Kir Royal 26.00

House Kir Liqueur,
Veuve Clicquot 'Yellow Label' Champagne

Picon Bière 18.00

Amer Picon, Kronenbourg 1664 Lager

Pain d'Épi 14.00

Wholemeal Sourdough Bread,
Salted Cultured Butter

Huîtres 42.50 | 79.00

Sydney Rock Oysters,
Vermouth Mignonette, Chives *A*

Caviar 75.00 | 210.00

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

Martini de la Brasserie 26.00

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

Suze & Tonic 18.00

Suze, Lemon & Vanilla Tonic

Rillettes de Crabe 41.50

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

Pair with a glass of

NV Deviation Road 'Cuvée Blanc' 20.00

NV Ruinart 'Blanc de Blancs' Champagne 48.00

2017 Dom Pérignon, Champagne 89.00

Entrées

Poireaux Confits 26.50

Confit Leeks,
Lentil Vinaigrette, Fine Herbs

Asperges de Printemps 28.00

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

Tartare de Bœuf 31.50

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

Crevettes Grillées au Pastis 39.50

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

Boudin Noir maison aux Fèves 28.00

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

Carpaccio des Mers 29.00

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

Soupe à l'Oignon 24.00

Onion Soup,
Flaky Comté Pastry

Terrine de Campagne 18.00

Pork & Pistachio Terrine,
Preserved Fruits, Violet Mustard

Tripes à la Provençale 26.00

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

Escargots à la Bordelaise 29.50

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

Plat du Mois

Bouillabaisse 85.00

Marseille Fish Stew,
Big Eye Perch, Scallops, Mussels, Blue Swimmer Crab, King Prawn, Fennel, Saffron A

Plats Principaux

Cassoulet de Légumes au Pistou 38.50

Slow-cooked White Beans,
Seasonal Vegetables, Pistou

Espadon à la Barigoule 56.50

Grilled Swordfish,
Fennel & Artichokes Barigoule, Samphire A

Canard Confit 48.50

Confit Duck Leg,
Apple, Bitter Leaves, Gastrique

Coupe du Boucher 47.00

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

Poisson Rôti à la Poêle 50.50

Pan Roasted New Zealand Pink Snapper,
Sauce Vierge I

Merguez d'Agneau 39.50

Spiced Lamb Sausage,
Ratatouille, Pan Jus

Bœuf Bourguignon 52.00

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

Steak Frites 68.00

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

À Partager

Please allow up to 45 minutes for sharing dishes

Homard Thermidor 99.00

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

Côte de Bœuf 175.00

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

Garnitures

Légumes de Printemps 22.00

Spring Vegetable Salad, Vermouth Vinaigrette,
Barrel-aged Fetta

Salade Verte 16.00

Green Lettuce Salad, Mustard Dressing

Pommes Frites 16.00

French Fries, House Seasoning

Purée de Pommes de Terre 17.00

Mashed Potatoes, Butter

Haricots Verts 16.00

Steamed Green Beans, Capers, Herb Salsa

Chou-fleur Rôti 18.00

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 M- Contains Mixed Origin Seafood*

10% surcharge applies on Sundays. 15% surcharge on all public holidays. 10% discretionary service charge applies to all groups of 6+.