

APPETIZERS

HOUSE MARINATED MIXED OLIVES - GF/V/VG - \$8

ROASTED MIXED NUTS - GF/V/VG - \$8

GARLIC BREAD - V - \$9

CHEESY GARLIC BREAD WITH FRENCH GRUYERE - V - \$12

ENTRÉE

SALMON TARTARE - \$27
TARTARE DE SAUMON - GFO

Hand chopped Sashimi grade Tasmanian salmon marinated in citrus; condiments served on avocado salsa and a spicy tangy aioli. Served with fresh baguette.

CHILLED GAZPACHO SOUP - GFO/V/VG - \$16

A refreshing cold soup made of raw blended vegetables and spices. Served with croutons & fresh baguette.

DOZEN ESCARGOTS - \$26
DOUZAINES ESCARGOTS EN PERSILLADE

Classic French delicacy, cassolette of Burgundy snails cooked with garlic and parsley butter. Served with fresh baguette.

TOMATO & SPINACH TART - \$17
TARTE A LA TOMATE ET AUX EPINARDS - V

Roasted tomatoes, baby spinach and basil tart topped with a balsamic glaze.

OVEN ROASTED CAMEMBERT CHEESE - \$35
CAMEMBERT ROTI AU FOUR - GFO/V

Melted French farmhouse 250gr camembert cheese roasted with garlic, rosemary & honey. Served with fresh baguette.

CHARCUTERIE PLATTER FOR 2 - \$44
PLATEAU DE CHARCUTERIE

Handmade artisan Prosciutto, French Saucisson, free range double smoked Ham, duck pâté, served with French cornichons, butter, and fresh baguette.

CHEESE PLATTER FOR 2 - \$49
PLATEAU DE FROMAGE - V

Selection of delicious cheeses from all parts of France with different textures & flavors served with French Jam, grapes, crackers & fresh baguette



FRENCH BASKET DINNER MENU

MAIN

TRADITIONAL TARTIFLETTE - GF - \$33

Dish from Savoie made of onion, garlic, bacon, potatoes & Reblochon cheese.

HOMEMADE DUCK CONFIT - \$36
CONFIT DE CANARD - GF

Slow cooked duck leg served with potato gratin & red wine jus.

CRISPY CHICKEN BREAST WITH MUSHROOM SAUCE - \$27

Free range butterflied chicken breast, coated with parmesan cheese and breadcrumbs. Served with creamy mushroom sauce & French fries.

GRILLED EGGPLANT GRATIN - \$26
GRATIN D'AUBERGINE - GF/V/VGO

Grilled eggplant slices cooked in garlic & basil infused tomato sauce, layered in parmesan and mozzarella cheese.

SMOKED SALMON TAGLIATELLE - \$33
TAGLIATELLE AU SAUMON FUME

Fresh tagliatelle served with creamy smoked salmon and dill sauce.

SIDES

FRENCH FRIES - \$12

Served with aioli

GARDEN SALAD - \$10

Tomato, cucumber, radishes, red onion, butter lettuce & French dressing

STEAMED VEGETABLES - \$13

Broccolini, carrots and French green beans

KIDS MENU

CHICKEN NUGGETS WITH FRENCH FRIES - \$13

FISH COCKTAILS WITH FRENCH FRIES - \$15

VANILLA ICE CREAM WITH CHOCOLATE SAUCE - \$8

DESSERTS

TARTE TATIN - \$16

French style caramelised apple tart with vanilla bean ice cream & toasted almonds.

CHOCOLATE FONDANT - \$15
FONDANT AU CHOCOLAT

Melting center chocolate pudding Served with vanilla bean ice cream & fresh berries.

CRÈME BRULÉE - \$16
PAIN PERDU BRULEE

Creamy vanilla bean custard torched with raw sugar to a golden caramel.

WAFFLE - \$16
GAUFRE

Served with fresh berries, vanilla ice cream & choice of maple syrup OR chocolate sauce.

AFFOGATO - \$16

Creamy vanilla bean ice cream served with ONA espresso & a shot of Liqueur.

GF (GLUTEN FREE), GFO (GLUTEN FREE OPTION),
V (VEGETARIAN), VG (VEGAN), VGO (VEGAN OPTION)

1.2 % surcharge applies for card payments
10% surcharge applies on Sundays & Public holidays



WWW.FRENCHBASKET.COM.AU