

LUNCH
Wed - Sun from 12pm

HAPPY HOUR
5 - 6 pm

DINNER
Wed - Sun from 530pm

Julien's

BOWRAL BRASSERIE

FROM THE

Sea

Oysters Sydney Rock, Mignonette	6	Sturgeons Caviar 30gr Blinins, shallots, chives, sour cream	220
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The ENTRÉES

Steak Tartare Black Angus MS3, cornichons, egg yolk, capers, eschalot, parsley, tartare sauce, baguette	21	Seared Scallops Pumpkin cream, pickled carrot chips, roasted pumpkin seed oil	23
Chicken Liver Parfait Brioche, fig relish, baguette	22	Lobster Bisque Toasted garlic croutons	29
French Onion Soup Beef brown stock, caramelised onions, thyme, cheese toast gratiné	22	Prawns Flambée au Pastis Tomato, onion, garlic, tarragon, chervil, croutons, sauce cocktail	22
Terrine de Porc Pistachios, Abricots jam, cornichons, seed Dijon mustard, baguette	21	Salade Chevre Chaud, Miel Mix leaves, honey French dressing, French fresh goat cheese, croutons	14
Half-Dozen Snails In Shell Beurre persillé, snail, baguette	22		

The MAINS

MEAT & POULTRY

Steak Fritte ^{200g} Black Angus MS3, Fries, Salad	43
Lamb en Croute d'Herbe Mauger's lamb, parmesan & parsley crust, ratatouille, peas cream, mint mayonnaise	42
Peppered Eye Fillet ^{200g} Potato purée, sauce poivre, miroir, green oil	47
Beef Bourguignon Mushroom, baguette	45
Duck Confit a l'Orange Red cabbage, carrot cream, sauce à l'orange	42
Chicken Pot Pie Carrot, onions, mushroom, salad	41

FISH

Rainbow Trout en Papillote Sautéed greens, beurre blanc	42
Quenelles of Snapper Prawn Bisque, Parmesan, Chervil	41
Prawns Flambée au Pastis Tomato, onion, garlic, tarragon, chervil, croutons, sauce cocktail	44

~ Please note, all of our dishes are homemade and selected
cooking temp may affect service time ~

VEGETARIAN

Salade Chevre Chaud, Miel Mix leaves, honey French dressing, French fresh goat cheese, croutons	26
Tomato Tart à la Moutarde Mix leaves, French dressing	27

Side DISHES

Ratatouille Tomato, capsicum, onions, garlic, eggplant, zucchini	12
Potato Purée Cream & butter	12
Fries	10

Salade French Dressing, cherry tomato	10
Sautéed Greens Broccoli, snow peas, greens, garlic	10
Baguette & <i>Julien's</i> Butter	9

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Birthday

(Pre Order) 48 Hours Notice

Croquembouche
Choux, crème pâtissière, caramel

Pour les "Hédonistes"

(Pre Order) 48 Hours Notice

Boeuf A la Wellington
Chateaubrillant, Mushroom, Prosciutto, Puff Pastry

Our menu contains allergens and is prepared in a kitchen that handles nuts. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All card transactions incur a 1.55% surcharge, a surcharge of 10% applies on Sundays & 15% on public holidays.