

LUNCH
Everyday from 12pm

HAPPY HOUR
5 - 6 pm

DINNER
Everyday from 5.45pm

Julien's

BOWRAL BRASSERIE

FROM THE

Sea

Freshly Shucked Oysters
Sydney Rock, Mignonette
Trout Caviar + \$5

6ea

Oscietra Russian Sturgeon Caviar 30g 220
Home made blinis, shallots, sour cream, chives

Trout Caviar 30gr 45
Home made blinis, shallots, sour cream, chives

Small

PLATES

Knife Cut Steak Tartare 21
Black Angus, cornichons, egg yolk,
capers, eschalot, parsley, tartare sauce,
baguette (DF)

Chicken Liver Parfait 22
Fig relish, baguette

French Onion Soup 22
Beef brown stock, caramelised onions,
thyme, cheese toast gratiné

Pork Terrine 21
Pistachios, Abricots jam, cornichons, seed
Dijon mustard, baguette (DF)

Half-Dozen Snails In Shell 22
Beurre persillé, snail, baguette

Seared Scallops 23
Pumpkin cream, pickled carrot chips,
roasted pumpkin seed oil (DF, GF)

Lobster Bisque 29
Toasted garlic croutons

Prawns Flambée au Pastis 22
Tomato, onion, garlic, tarragon, chervil,
croutons, sauce cocktail (DF)

Poireau Vinaigrette 14
Leek, vinaigrette dressing, green oil,
saffron oil, herbs (GF, V)

Salade Chevre Chaud, Miel 14
Mix leaves, honey French dressing,
French fresh goat cheese, croutons

The MAINS

MEAT & POULTRY

Lamb en Croute d'Herbe Lamb blackstrap, parmesan & parsley crust, ratatouille, peas cream, mint mayonnaise	42
Beef Bourguignon Onion, carrot, mushroom, baguette	45
Duck Confit a l'Orange Red cabbage, carrot cream, sauce à l'orange (GF, DF)	42
Peppered Eye Fillet 200g Potato purée, sauce poivre, sauce miroir (GF)	55

VEGETARIAN

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

Side DISHES

Ratatouille Tomato, capsicum, onions, garlic, eggplant, zucchini (GF, V)	12
Potato Purée (GF)	14
Homemade old-fashioned fries (DF, GF)	14
Salade French Dressing, cherry tomato (DF)	10
Sautéed Greens Broccoli, snow peas, greens, garlic (DF)	12
Baguette & <i>Julien's</i> Butter	9

From the GRILL

Fish of the day Chargrilled, served with grilled greens (GF, DF)	M.P
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STEAKS

*Served with homemade fries, salad & your
choice of sauce; Entrecôte*, Caramelised Red
Wine Jus, Pepper Sauce*

Sirloin 220gr Black Angus MB4/5+ grain fed	48
Eye Fillet 200g Grass fed Black Angus MB2+	53
Flat Iron 350gr / 500gr Grass fed Black Angus MB2+	40/50

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

FISH

Salmon a l'Oseille <i>(façon Troisgros***)</i> Sorrel sauce, trout caviar, green oil (GF)	52
Bouillabaisse Goldband Snapper, potatoes, fennel, soup, sauce rouilles, croutons (GF, DF)	48
Rainbow Trout en Papillotte Sautéed greens, beurre blanc (GF)	42
Quenelles of Snapper Prawn Bisque, Parmesan, Chervil	38
Prawns Flambée au Pastis Tomato, onion, garlic, tarragon, chervil, croutons, sauce cocktail (DF)	42

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.