



*French Flair ♥ Relaxed Style*

## Le Set Menu (La Formule Dejeuner)

\$35 or \$40 (with a glass of wine)

### Soup of the Day

Then

### Chef's Pie

Or

### Fish and Chips

Or

### Vegetarian Zucchini Slice

*All served with fresh garden salad  
and golden fries*

And then

### One freshly baked scone

(plain or Lavender)  
with jam and double cream

*This menu is designed for one person and cannot be shared*

15% Surcharge on public holidays

## Lunch Menu (Le Menu du Dejeuner)

Served between 11.30am and 3pm (check with staff member)

<b>Soup of the Day (La Soupe du Jour)</b> served with freshly baked bread	<b>\$15.00</b>
<b>Antipasto Plate (l'assiette "antipasto")</b> Ham, Mild Hungarian Salami, Mild Lombo, dip of the day, cheese, freshly baked bread, crackers and garden salad	<b>\$24.00</b>
<b>Vegetarian Zucchini Slice (Le Gratin de Courgettes)</b> Served with fresh garden salad and golden fries	<b>\$18.00</b>
<b>Nicoise Salad (La Salade Nicoise)</b> Fresh salad, tomato, red onions, anchovies, green beans, boiled egg, cold salmon with French dressing	<b>\$24.00</b>
<b>Pie of the Day (Le Ragout du Jour)</b> (Please allow 20 mins) Served with fresh garden salad and golden fries	<b>\$24.00</b>
<b>Pork Cheeks (Les Joues de Porc)</b> Served with ratatouille and fresh garden salad	<b>\$24.00</b>
<b>Lasagna (Les Lasagnes)</b> Served with fresh garden salad and golden fries	<b>\$24.00</b>
<b>Fish and Chips (Le Poisson Frites)</b> Served with fresh garden salad and golden fries	<b>\$24.00</b>
<b>Basket of Fries (Le Panier de Frites)</b> served with tomato sauce	<b>\$10.00</b>
<b>Kids Meal (Les Repas Enfants)</b> <i>strictly under 12 years old</i> Fish or lasagna or chicken nuggets served with fries and a glass of orange or apple juice	<b>\$14.00</b>
<b>Extra Sauces</b> tomato, tartare, mayonnaise, sweet chilli	<b>\$0.50</b>
<b>Extra Bread</b> freshly baked	<b>\$2.00</b>

## Sweet Menu (Le Menu des Desserts)

**A Selection of Cakes freshly baked** \$8.00  
please choose from display

**Freshly Baked Scones** \$8.00  
2 per portion served with our jam of the day and double cream (Lavender, plain or one of each)

**Tart of the Day** \$8.00  
please ask a member of staff

**Vanilla Ice Cream** \$8.00  
with rich chocolate or strawberry topping

**Lavender Ice Cream** \$3.00  
(one scoop)

**Peach Melba** \$10.00  
Vanilla ice cream with Raspberry coulis and Peach segments, topped with Chantilly cream and flaked almonds

**Meringue** \$10.00  
topped with a reduction of mix Berries cooked in red wine, spices and brown sugar served with double cream

**Chocolate Fondant** \$10.00  
Served with vanilla ice cream and raspberry coulis (please allow 15 minutes)

**Sticky Date Pudding** \$10.00  
Served with cream and ice cream

**Lavender Macaroon** \$2.50

**Lavender Tasting Plate** \$8.00  
Macaroon, one scoop of lavender ice cream and mini blueberry and lavender cheesecake

**BYO CAKE** 10.00

+ 15% surcharge on public holidays

## Hot Beverages (Les Boissons Chaudes)

**Tea** - Pot for 1 **\$3.80** Pot for 2 **\$7.60** Pot for 3 **\$11.00**  
Lavender, English Breakfast, Earl Grey, Chai, Green, Chamomile, Peppermint or Rooibos (decaf tea)

**Coffee** - Cup or Mug (\$0.80 extra)

Espresso, Short Black, Long Black **\$3.80**

Flat White, Cappuccino, Café Latte, Macchiato, Chai Latte **\$4.00**

Vienna, Mocha, Affogato **\$4.20**

Iced Coffee **\$6.80**

**Chocolate**

Hot chocolate in a Cup or Mug (\$0.80 extra) **\$4.00**

Iced chocolate **\$6.80**

Extra for decaf, soy, almond milk, lactose free and double shot **\$0.50**

## High Tea (minimum for 2) Served between 10am and 4pm

**Top tier:** Selection of hot savouries

**Middle tier:** Selection of gourmet finger sandwiches

**Bottom tier:** Selection of handmade baby cakes & mini scones

With a cup of tea or coffee (\$0.80 extra for a mug) **\$25 per person**

With a glass of sparkling rose **\$30 per person**

With a glass of sparkling and a cup of tea or coffee **\$34 per person**

Gluten free option available (booking essential) **\$2.00 extra**

Extra for Iced Coffee or Chocolate **\$2.80** Extra for Milkshake **\$4.00**

+ 15% surcharge on public holidays

## Wines (Les Vins)

All our wines are produced by Howling Wolves Producers in Margaret River

	Bottle	Glass
Sparkling White Shiraz (12.0%)	<b>\$30.00</b>	<b>\$9.00</b>
Chardonnay (14.0%)	<b>\$25.00</b>	<b>\$8.50</b>
Semillon Sauvignon Blanc (12.5%)	<b>\$25.00</b>	<b>\$8.50</b>
Cabernet Sauvignon (14.5%)	<b>\$25.00</b>	<b>\$8.50</b>
Shiraz (14.0%)	<b>\$25.00</b>	<b>\$8.50</b>
Moscato (6.6%) sweet wine	<b>\$25.00</b>	<b>\$8.50</b>

BYO: \$5.00 CORKAGE PER BOTTLE

### Beers (Les Bieres)

Our beers are produced by Feral Brewery in the Swan Valley

Feral White **\$8.00**

Hop Hog **\$8.00**

### Soft Drinks (Les Boissons Sans Alcool)

Lavender Lemonade **\$5.00**

Lavender Milkshake **\$8.00**

Non-alcoholic Sparkling Grape Juice **\$5.00**

Orangina (sparkling orange juice) **\$4.00**

Lemon Lime and Bitters **\$3.50**

Coke, Diet Coke, Lemon Squash, Lemonade **\$3.00**

Orange Juice, Apple Juice **\$3.00**

Sprkiling water, still water **\$3.00**

We are committed to the Responsible Service of Alcohol.  
Please choose your beverage wisely.