

NO. 490
Armorica
 -GRANDE BRASSERIE-
 RUE DE CROWN

EXECUTIVE CHEF

JOSE SAULOG

LUNCH

WED - SUN FROM 12PM

DINNER

TUE - SUN FROM 5.00PM

SIGNATURE
CAVIAR

BLACK RIVER OSCIETRA 30G / 50G
 Brie stuffed mini-donuts, chives 195/320

SHELLFISH

OYSTERS
 Champagne mignonette 6.5

SEAFOOD TOWER HALF/FULL
 Oysters, prawn cocktail, octopus, market fish tartare, WA rock lobster 145/285

To **START**

AN AUTHENTIC TASTE OF
 MODERN-DAY FRANCE IN
 THE HEART OF SURRY HILLS

FROM OUR
JOSPER GRILL

SEAFOOD

PROVENÇAL BREAD ROLL
 Copper Tree butter (2pc / 3pc / 4pc) 7 / 10 / 12

SPANNER CRAB CAKE
 Garlic aioli, fine herbs (1pc) 13

PORK & DUCK TERRINE
 Apricot jam, seeded mustard, baguette 29

ANGUS BEEF TARTARE
 Horseradish cream 30

MARKET FISH TARTARE
 Caper leaves, lemon oil 28

ARTICHOKE & SPINACH CRÊPE
 Potato, crème fraîche, soft herbs 22

ESCARGOT GARLIC BREAD
 Focaccia, snails, garlic butter 24

WOOD FIRED MUSSELS
 White wine, garlic & kombu sauce + petite french fries 30 / 6

KING PRAWNS
 Escargot XO sauce, steamed buns 48

RIGATONI
 Slow-roasted lamb shoulder ragout rosemary crumb 39

CAMPANELLE
 Pea, cherry tomato, smoked stracciatella, almond, basil 30

MAFALDINE
 Smoked Berkshire pork neck ragout, guanciale, lemon thyme 34

JOHN DORY
 Sauce Grenobloise 42

MURRAY COD
 Saffron, semi-dried tomato 55

SWORDFISH
 Chargrilled fennel sauce, chilli, lemon 50

SPAGHETTI
 WA rock lobster, spanner crab, zucchini trifolati 115 / 225

WHOLE WA ROCK LOBSTER
 Grenobloise emulsion 210

MEAT & POULTRY

DUCK BREAST
 Currants, foie gras sauce 56

WHOLE CHICKEN
 Desert lime, chicken skin & thyme gravy 72

AGED BERKSHIRE PORK CUTLET
 Sauce Robert, guanciale 43

BRAISED BEEF CHEEK 300G
 40hr slow-cooked, maple-glazed Jack's Creek grain-fed Black Angus 55

STEAK

HAND SELECTED CUTS FROM OUR TEAM OF BUTCHERS.
 SERVED WITH A CHOICE OF:
 BONE MARROW BUTTER, BÉARNAISE, MUSHROOM SAUCE OR MUSTARD

FLAT IRON 250G
 Jack's Creek grain-fed Black Angus 3+ 39

SIRLOIN 250G
 Jack's Creek grain-fed Black Angus 3+ 45

BONE-IN TENDERLOIN 300G
 Riverine grain-finished Black Angus 3+ 70

SIRLOIN 200G
 Stone Axe full-blood Wagyu 9+ 139

BAVETTE 1KG
 Kiawami Wagyu 9+ MP

RIB-EYE 500G / 1KG
 Southern Ranges Angus 2+ 135/260

T-BONE 1KG
 Riverine grain-fed Black Angus 3+ MP

TOMAHAWK
 Portoro grain-fed Black Angus 5+ MP

SIDE *dishes*

LEAF SALAD
 Champagne vinaigrette 12

FRENCH FRIES
 Whipped garlic & parmesan 13

ONION RINGS
 Ranch dressing 14

GRILLED MUSHROOMS
 Truffle butter 14

RATATOUILLE
 Thyme & chicken espagnole 18

GRILLED FIORETTO
 Pistachio pistou, parmesan 17

ALIGOT
 Pomme purée, Gruyère 1655 18

CREAMED SPINACH
 Bullhorn pepper, mascarpone 17

BRUSSELS SPROUT GRATIN
 Bacon, cheddar béchamel 16

SWEET POTATO
 Honey, chilli 15

BRAISED GREEN BEANS
 White wine & anchovy butter 14

CHAT POTATOES
 Duck fat, chive 16

DESSERTS

VANILLA CRÈME BRULÉE Red berry sorbet	17
'TIRAMISU' PARFAIT Hazelnut praline	18
STICKY DATE PUDDING Toasted walnut, bourbon ice cream	18
TARTE DU JOUR Seasonal fruit, brown butter ice cream	18
TRIO OF SORBET Seasonal selection	18
<i>Signature</i> CHOCOLATE BAR Valrhona chocolate mousse, salted caramel, choc chip cookie	29

LUNCH
 SPECIALS

ARMORICA BURGER Wagyu beef, house special sauce, aged cheddar, french fries	26
STEAK SANDWICH Caramelised onion, horseradish, beef jus dip, french fries	32
COBB SALAD Chicken, bacon, egg corn, blue cheese, lettuce	30

L'APERRO
 HOUR 5-6PM

YOUNG HENRY'S	7
NV CHANDON Blanc de blancs	11
NV MÖET & CHANDON Impérial	19
2021 CÔTE LAVANDE Sauvignon Blanc	9
2021 DOMINIQUE PORTET Rosé	9
2020 UVA NON GRATA Gamay	9
BELLINI DU JOUR	12
GRAND CAMPARI	12
ARMORICA BURGER	18
ROCK OYSTERS	4ea

LA FORMULEE
SET MENU

GUEST NOTE

SET MENUS REQUIRE THE WHOLE TABLE
 TO CHOOSE THE SAME OPTION.

le **FIXE** \$89PP

MINIMUM 2 PERSONS
 ALL DISHES SERVED TO SHARE

PROVENÇAL BREAD ROLL Copper Tree butter	BAVETTE Jack's Creek grain-fed Black Angus 3+, condiments
MARKET FISH TARTARE Caper leaves, lemon oil	LEAF SALAD Champagne vinaigrette
BEEF TARTARE Horseradish cream	GRILLED FIORETTO Pistachio pistou, parmesan
CAMPANELLE Pea, cherry tomato, smoked stracciatella, almond, basil	FRENCH FRIES
JOHN DORY Sauce Grenobloise	STICKY DATE PUDDING Toasted walnut, bourbon ice cream

le **GRAND-FIXE** \$150PP

MINIMUM 4 PERSONS
 ALL DISHES SERVED TO SHARE

PROVENÇAL BREAD ROLL Copper Tree butter	JOHN DORY Sauce Grenobloise
CAVIAR Brie-stuffed donut, chives	RIB EYE 500g Southern Ranges grass-fed Angus 2+
OYSTERS Champagne mignonette	LEAF SALAD Champagne vinaigrette
MARKET FISH TARTARE Caper leaves, lemon oil	GRILLED FIORETTO Pistachio pistou, parmesan
ANGUS BEEF TARTARE Horseradish cream	FRENCH FRIES
MAFALDINE Smoked pork neck ragout, guanciale, lemon thyme	STICKY DATE PUDDING Toasted walnut, bourbon ice cream
KING PRAWNS Escargot XO sauce, steamed buns	VANILLA CRÈME BRULÉE Red berry sorbet

VISIT OUR SISTER RESTAURANTS

Parlar **FRANCA**