

NO. 490 RUE DE CROWN

# Armorica

- GRANDE BRASSERIE -

## Signature Caviar

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

## SHELLFISH

OYSTERS  
Champagne mignonette . . . . . 6.5

SEAFOOD TOWER  
oysters, prawn cocktail, octopus, coral trout crudo, WA rock lobster  
HALF / FULL . . . . . 145/285

## TO START

PROVENÇAL BREAD ROLL  
CopperTree butter  
(2PC / 3PC / 4PC) . . . . . 7 / 10 / 12

VEGETABLE TART  
seasonal vegetable, goat's curd . . . . . 16

SPANNER CRAB CAKE  
garlic aioli, fine herbs . . . . . 13PC

FOIE GRAS 'TORCHON'  
Sauternes, blackcurrant, cornichon . . . . 40

BEEF TARTARE  
horseradish cream . . . . . 26

CORAL TROUT CRUDO  
finger lime, lemon oil, caper, chilli . . . . 26

FREMANTLE OCTOPUS  
orange, fennel, potato, macadamia . . . . 25

KING PRAWNS  
escargot XO sauce, steamed buns . . . . . 48

RIGATONI  
slow roasted Wollemi duck, fresh herbs,  
foie gras . . . . . 39

CAMPANELLE  
pea, cherry tomato, smoked  
stracciatella, almond, basil . . . . . 29

MAFALDINE  
smoked Berkshire pork neck ragout,  
guanciale, lemon thyme . . . . . 32

## From our JOSPER GRILL

### Seafood

JOHN DORY  
sauce Grenobloise . . . . . 42

MURRAY COD  
salsa verde, guindilla . . . . . 50

CORAL TROUT  
sauce vierge . . . . . 55

SPAGHETTI  
WA rock lobster, spanner crab,  
zucchini trifolati . . . . . 80 / 150

WHOLE WA ROCK LOBSTER  
Grenobloise emulsion . . . . . 130

### Poultry

DUCK AU POIVRE  
Wollemi breast, confit leg, pepper sauce . 48

WHOLE CHICKEN  
desert lime, chicken skin & thyme gravy . 65

### Steak

SERVED WITH A CHOICE OF:  
BONE MARROW BUTTER,  
BÉARNAISE OR  
MUSHROOM SAUCE

FLAT IRON 250g  
Jack's Creek grain-fed Black Angus 3+ . . 37

SIRLOIN 250g  
Jack's Creek grain-fed Black Angus 3+ . . 43

BONE-IN TENDERLOIN 300g  
Riverine grain-finished Black Angus 3+ . . 68

SCOTCH FILLET 200g  
Stone Axe full-blood Wagyu 9+ . . . . . 139

HANGER 300g  
O'Connor grass-fed Black Angus 3+ . . . 62

RIB EYE 500g  
O'Connor grass-fed Black Angus 4+ . . . 128

### Butcher's Cuts

HAND SELECTED CUTS FROM  
OUR TEAM OF BUTCHERS,  
FEATURING THE VERY BEST  
OF AUSTRALIAN PRODUCE.

AGED BERKSHIRE PORK CUTLET  
fennel & koji brown butter . . . . . 42

BAVETTE 1kg  
Jack's Creek grain-fed Black Angus 3+ . . 135

RIB-EYE 1kg  
O'Connor grass-fed Black Angus 4+ . . . . 260

T-BONE 1kg  
Riverine grain-finished Black Angus 3+ . . 150

TOMAHAWK  
Portoro grain-fed Black Angus 5+ . . . . . MP

LAMB RACK  
Gundagai GLQ5+, garlic jus . . . . . MP

## SIDE DISHES

LEAF SALAD  
jardinière, Champagne vinaigrette . . . . 12

FRENCH FRIES  
whipped garlic & parmesan . . . . . 10

CORN SALAD  
Gribiche, saucisson sec . . . . . 14

GRILLED MUSHROOMS  
truffle butter . . . . . 14

LEEKS VINAIGRETTE  
cannellini, cashew . . . . . 14

GRILLED FIORETTO  
pistachio pistou, parmesan . . . . . 17

SMASHED POTATO SALAD  
sour cream, fine herbs . . . . . 14

CREAMED SPINACH  
pine nut, bullhorn pepper . . . . . 16

BROCCOLI GRATIN  
farmhouse cheddar béchamel . . . . . 16

SWEET POTATO  
honey, chilli . . . . . 14

HEIRLOOM TOMATO SALAD  
Provençal marinade . . . . . 15

CHAT POTATOES  
duck fat, chive . . . . . 16

A DISCRETIONARY 10% SERVICE CHARGE IS APPLIED TO ALL TABLES OF 6+ GUESTS. A STANDALONE 10% PRICING SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS.  
OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS.

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## DESSERTS

CRÈME CARAMEL  
sunrise lime, tonka bean . . .18

CLAFOUTIS  
seasonal berries, pistachio praline  
ice cream. . . 21

TART DU JOUR  
seasonal fruit, brown butter  
ice cream. . .18

TRIO OF SORBET  
seasonal selection . . .18

*"Signature"* CHOCOLATE BAR  
Valrhona chocolate mousse, salted caramel, choc chip cookie . . . 26

## LUNCH SPECIALS

ARMORICA BURGER 26  
Wagyu pattie, house special sauce,  
aged cheddar, french fries

STEAK SANDWICH 32  
caramelised onion, horseradish,  
beef jus dip, french fries

COBB SALAD 30  
chicken, bacon, egg corn, blue  
cheese, lettuce

## LATE NIGHT JAZZ

Every Friday night  
9.30pm-11.30pm



## 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

CAMPARI FRAISE. . . . . 12

ARMORICA BURGER. . . . . 18

ROCK OYSTERS . . . . . 3EA

## La Formule SET MENU

### "LE FIXE" \$89<sup>PP</sup>

MINIMUM 2 PERSONS ALL DISHES SERVED TO SHARE

PROVENÇAL BREAD ROLL  
CopperTree butter

CORAL TROUT CRUDO  
finger lime, caper, chilli

*Guest Note*

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

BEEF TARTARE  
horseradish cream

CAMPANELLE  
pea, cherry tomato,  
smoked stracciatella, almond, basil

JOHN DORY  
sauce Grenobloise

BAVETTE  
Jack's Creek grain-fed Black Angus 3+,  
condiments

LEAF SALAD  
jardinière, Champagne vinaigrette

GRILLED FIORETTO  
pistachio pistou, parmesan

FRENCH FRIES

CLAFOUTIS  
seasonal berries, pistachio praline  
ice cream, Pistachio, berries

### "LE GRAND-FIXE" \$150<sup>PP</sup>

MINIMUM 4 PERSONS ALL DISHES SERVED TO SHARE

PROVENÇAL BREAD ROLL  
CopperTree butter

CAVIAR  
brie-stuffed donut, chives

OYSTERS  
Champagne mignonette

*Guest Note*

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

CORAL TROUT CRUDO  
finger lime, caper, chilli

BEEF TARTARE  
horseradish cream

MAFALDINE  
smoked pork neck ragout,  
guanciale, lemon thyme

KING PRAWNS  
escargot XO sauce, steamed buns

JOHN DORY  
sauce Grenobloise

RIB EYE 500g  
O'Connor grass-fed Black Angus 4+,  
condiments

LEAF SALAD  
jardinière, Champagne vinaigrette

GRILLED FIORETTO  
pistachio pistou, parmesan

FRENCH FRIES

CLAFOUTIS  
seasonal berries, pistachio praline ice cream

CRÈME CARAMEL  
sunrise lime, tonka bean

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