

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

BARRAMUNDI  
 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

TAJIMA WAGYU RIB CAP 300G  
 Slow-cooked, maple glazed 60

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-fed Black Angus 3+ 70

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

BAVETTE 1KG  
 Kiwami Wagyu 9+ MP

RIB-EYE 500G / 1KG  
 O'Connor Angus 3+ 135/260

T-BONE 1KG  
 Riverine grain-fed Black Angus 3+ 158

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

BRUSSEL 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 O'Connor Black Angus Flank 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
BARRAMUNDI 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	BARRAMUNDI Sauce Grenobloise
CAVIAR Brie-stuffed donut, chives	RIB EYE 500G O'conor Angus 3+
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**