



ALSATIAN TARTE FLAMBÉE

Classic / 24
Bacon & Onion

Veggie / 24
Onion & Mushroom

Cheesy / 26
Bacon & Gruyere

Coppa / 26
Parmesan & Balsamic

Snails / 26
Bacon & Snails



STARTERS

Spinach Salad (V) / 24
Goat Cheese, Almonds, Tomato Confit,
Hazelnut Dressing

Yellow Fin Tuna / 26
Chermoula, Cucumber
& Chickpeas, Lemon

Cesar Salad / 26
Romaine, Crispy Bacon, Parmesan,
Quail Egg, Lemon Dressing

Grilled Octopus / 32
Avocado & Corn,
Jalapeño Salsa, Lime

Red Snapper / 26
Ceviche, Soy & Sesame,
Avocado, Ginger.



HOT APPETIZERS

Camembert Cheese / 24
Baked, Mesclun, Sourdough Toast

Tomato Soup / 18
Smoked Carrot, Olive Oil, Croutons

Bone Marrow / 26
Garlic & Parsley Butter, Toast, Lemon

Burgundy Snails / 24
In the Shell, Garlic & Parsley Butter, Toast



HOUSE CHARCUTERIE

Platter (To Share) / 98 Half / 56
Pâté en Croute, Duck Paté & Prosciutto, Pork Rillettes, Coppa,
Smoked Ham, Dry Sausage, Wagyu Bresaola, Pickles

Pork Rillettes / 22
Pickles, Grainy Mustard,
Sourdough Toast

Dry Sausage Platter / 26
Pickles, Mustard & Toast



BAR-ROQUE GRILL



HOUSE DRY AGED BEEF

We are dry-aging our beef in-house, working with O'Connor farms from Gippsland, Victoria. Amazing organic beef that is free from antibiotics and hormones. The beef is then cooked to perfection with Argentinean charcoal in a high temperature oven which in return gives us a nice char and smoky flavor to the beef.

All served with Baby Romaine Salad

**Tomahawk / Cote de boeuf
\$168 per kg**

**Beef Platter, Hanger, Tenderloin,
Ribeye / 168**

**Beef Wellington Mushroom & Spinach,
Red Wine Jus / 55**

Hanging Tender Wagyu 200g / 54

Ribeye Black Angus 250g / 65

Tenderloin Black Angus 220g / 58

Tartare Black Angus 180g / 42

Choose your SAUCE \$6

Béarnaise | Black Pepper | Mushroom | Red Wine
Blue Cheese | Creamy Horseradish

**Top up your Beef with
Bone Marrow \$26**

BURGERS

**Wagyu Patty (200g) Morbier Cheese,
Baby Romaine, Fries / 36**



BAR-ROQUE
GRILL



POULTRY, LAMB & PORK

Roasted Chicken Breast / 40

Mash Potato, Mushroom & Spinach
Creamy Chicken Jus

Lamb Couscous 4 ways / 44

Merguez, Braised, Skewers, Meatball, Semolina,
Vegetables & Harissa

Alsatian Choucroute 5 ways / 42

Sausages, Belly, Shank, Ham, Potatoes,
House Sauerkraut



PASTA & SEAFOOD

Raviole Royan (V) / 36

Mushroom, Gruyere & Garlic & Herbs Cream

Tigers Prawns / 42

Linguine, Spinach & Garlic, Pink Sauce, Chilli

Grilled Tuna Steak / 44

Risotto, Mushroom & Spinach, Crispy Bacon, Red Wine Jus

Seabass & Prawns / 44

Piperade, Corn, Spinach, Tomato, Salsa, Coriander & Lime



SIDE DISHES

French Fries / 12

House Sauerkraut / 14

Mesclun & Balsamic Dressing / 14

Raviole "Royan" / 16

Cesar Salad / 16

Smoked Broccoli & Garlic / 16

Gratin Dauphinois / 18

Sauteed Mushroom & Spinach / 18

Fine Green Bean, Garlic & Bacon / 18

Truffle Mashed Potato / 18



CHEESE

**Selection of French Matured Cheese served
with Chutney and Crackers / 28**



DESSERTS

Crème Brûlée / 16
Madagascar Vanilla, Berries

Pavlova / 18
Coconut & Mango Sorbet, Chantilly Meringue &
Mix Berries

Burnt Basque Cheesecake / 20
Strawberry Sorbet, Berries & Coulis

Chocolate Fondant / 20
Chantilly & Tiramisu Ice Cream

Mini Madeleine to Share / 22
Freshly Baked, served with Nutella Dipping



PREMIUM ICE CREAM & SORBET

6 / per scoop

Ice Cream: Vanilla / Tiramisu

Sorbet: Strawberry / Coconut / Mango