

The Little Frog

Lunch Menu

Vichyssoise \$10

Chilled soup of leek and potato with fromage frais, drizzled with apple, paprika and vanilla oil. Served with crusty bread

Croque Monsieur \$12 / Croque Madame (Topped with a fried egg) \$12.50

Toasted sourdough sandwich of smoked leg ham, Gruyere cheese and béchamel sauce. Served with salad and fries

Fruits de Mer Mornay Crepe \$14

Seafood mornay crepe with garden salad and a lemon and fennel dressing

Herb baguette grillées Toasted herb baguette

with your choice of goats cheese, capsicum and anchovy \$11

house cured smoked salmon, French fried onion rings, capers and lemon aioli \$13

Moules Mariniere \$15

Mussels served in a creamy sauce of garlic and shallots and hot crusty bread

Salmon Confit Nicoise \$16

A salad of French beans, potato, tomatoes, anchovies, olives and eggs

Salade Watercress \$12

Apple, Celery, Walnut and Watercress Salad with crème fraiche and dijon dressing

Steak dans le filet avec eschallot béarnaise \$18

Fillet Steak 120g, with eschallot bearnaise, French fries and garden salad

Pan fried saumon beurre blanc \$17

Pan fried Salmon Beurre Blanc, served with mange tout, French beans and flageolet

Cotelettes d'agneau \$19

Lamb Cutlets, served on Paris mash with creamy pistou sauce and roasted macadamias

Desserts

Crème Brulee \$12

Coconut and lime crème brulee with berry compote

Profiteroles \$12

Chocolate dipped profiteroles filled with brandy custard and crème Chantilly

Crepes Suzette \$12

Crepes flamed in Grand Marnier, orange zest and vanilla ice cream

Napolean aux Abricot \$12

Puff pastry mille feuille layered with glazed apricots and custard cream

Trio of sorbet \$12

with cat's tongue biscuits and fresh fruit

Tarte de Citron \$12

Lemon tart with lime mascarpone and candied citrus peel

L' Assiette de Fromage \$15

A selection of cheese from Europe and Australia, served with lavosh biscuits, muscadels and dried figs

Drinks

Coffees \$3.5

Cappuccino, Flat white, Latte, Macchiato, Long Black, Short Black

Teas: Earl Grey, English Breakfast, Green, Chai Latte \$3

Soy, Mug or Decaf \$5

Hot Chocolate \$3.50

Milk Shakes \$4

Iced Chocolate / Coffee \$5

Soft Drinks \$3

Juice: Orange, Apple, Pineapple, Tomato \$4



The Little Frog Dinner Menu

Pains

Panier de Pain \$4

Basket of fresh baguette and whipped butter

Pain a l'Ail \$5 *Pain a l'Aiv avec Fromage* \$6

Garlic bread Garlic bread with gruyere cheese

Pain Provencal \$7

Toasted sour dough garlic bread, topped with tomatoes, eschalots, black olives, basil and balsamic vinegar

Entrees Chaudes

Soupe a l'oignon gratinee \$10.50

Traditional French onion soup with Gruyere croutons

Escargots de Bourgogne *Half dozen* \$12 / *Dozen* \$17

Traditional French snails baked in garlic parsley butter.

Vichyssoise \$10

Chilled leek and potato soup topped with fromage frais and drizzled with apple, paprika and vanilla oil. Served with crusty bread

Moules Mariniere \$15

Mussels cooked in a creamy sauce of garlic and shallots with hot crusty bread

Crane Orange de Poulet \$14

Tuscany style orange and Cointreau chicken parfait with pine nut relish, Melba toast and garlic sour dough chards

Fromage de Chevres Soufflé \$15

Twice baked goats cheese and chive soufflé on tomato ragout with pistachio dust

Ventre Roti de Porc \$15

Crispy skinned slow roasted pork belly on cauliflower puree with salardaise potatoes and cider jelly

Plats Principaux

Canard et l' Orange \$32

Duck confit leg with rare seared duck breast, served with spinach and pine nut roulade and orange and pear syrup

Steak a Bourre avec les Huitres \$29

Beef fillet stuffed with smoked oysters on Paris mash with sautéed mushrooms and veal jus

Cotelette de Porc avec la Pomme \$27

Mandary Creek pork cutlet with honey roasted pumpkin, wilted spinach and glazed apple. Served with crackling chards and apple cider jus

Patisserie de Champignon et Gruyere \$22

Swiss brown mushroom, golden shallot and Heidi Gruyere pastry concertina, with a macadamia and fig salad

Poulet Cordon Bleu \$25

Pan fried crumbed chicken breast, stuffed with honey leg ham, Dijon mustard and French cheddar. Served with corn puree and watercress salad

Cotelettes d'agneau avec les quenelles de Pomme de Terre \$26

Lamb cutlets with potato dumplings, heirloom glazed baby carrots and green pistou sauce

Saumon Trois Facons \$28

Chili spiced, confit and sesame encrusted trio of salmon, served with a warm French bean salad, Yarra Valley caviar and citrus beurre blanc

Roi Crevettes avec la Morue Salee \$29

Char grilled king prawns with salt cod and dill brandade and sauce vierge

Boillabaisse de Marseille \$32

A traditional French seafood stew of blue swimmer crab, prawns and white fish with saffron roille and crispy bread chards

Les accompagnements

Roasted root vegetables \$8

Apple, celery, walnut and watercress salad with crème fraîche \$8

Pommes frites \$6

Warm beans and broccoli with chilli and almond butter \$8



The Little Frog

Le Menu a 45'

Tue - Thurs

Entrees Chaudes

Soupe a l'oignon gratinee

Traditional French onion soup with Gruyere croutons

Escargots de Bourgogne

Half a dozen traditional French snails in garlic parsley butter

Moules Mariniere

Mussels served in a creamy sauce of garlic and shallots, served with crusty bread

Plats Principaux

Cotelettes d'agneau avec les quenelles de Pomme de Terre

Lamb cutlets with potato dumplings, heirloom glazed baby carrots and green pistou sauce.

Saumon Trois Facons

Chili spiced, confit and sesame encrusted trio of salmon, served with a warm French bean salad, Yarra Valley caviar and citrus beurre blanc

Poulet Cordon Bleu

Pan-fried crumbed chicken breast, stuffed with honey leg ham, Dijon mustard and French cheddar. Served with corn puree and watercress salad.

Desserts

Creme Brulee

Coconut and lime crème brulee with a berry compote

Crepe Suzette

Crepes flamed in Grand Marnier, orange zest and vanilla ice cream

Trio of Sorbet with cat's tongue biscuits and fresh fruit