



BAR-ROQUE GRILL



ALSATIAN TARTE FLAMBÉE

Classic / 20

Bacon & Onions

Veggie / 22

Mushrooms, Onions & Gruyere

Cheesy / 22

Bacon, Onions & Gruyere

Coppa / 24

Cured Pork, Onions
& Parmesan

Snails / 24

Bacon, Onions & Snails



STARTERS

Spinach Salad (V) / 24

Goat Cheese, Almonds, Tomato Confit,
Hazelnut Dressing

Yellow Fin Tuna / 26

Spicy, Avocado, Cucumber,
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 / 22

Baked, Mesclun, Sourdough Toast

Tomato Soup / 18

Smoked Carrot, Olive Oil, Croutons

Bone Marrow / 30

Garlic & Parsley Butter, Toast, Lemon

Burgundy Snails / 24

In the Shell, Garlic & Parsley Butter, Toast



HOUSEMADE CHARCUTERIE

Platter (To Share) / 88 Half / 48

Pâté en Croute, Duck Paté & Prosciutto, Pork Rillettes, Coppa,
Smoked Ham, Dry Sausage, Wagyu Bresaola, Pickles

Pork Rillettes / 18

Pickles, Grainy Mustard,
Sourdough Toast

Dry Sausage Platter / 22

Pickles, Mustard & Toast

Country Duck Terrine / 18

Pistachio, Raisins, Peppercorn



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
\$158 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 & Fries / 42

Choose your SAUCE \$5

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

Top up your Beef with

Foie Gras \$18

Bone Marrow \$30

BURGERS

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



POULTRY, LAMB & PORK

Roasted Chicken Breast / 38

Mash Potato, Mushroom & Spinach, Creamy Chicken Jus

Lamb Couscous 4 ways / 40

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

Alsatian Choucroute 5 ways / 40

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



PASTA & SEAFOOD

Raviole Royan (V) / 32

Mushroom, Gruyere & Garlic & Herbs Cream

Tigers Prawns / 38

Linguine, Spinach & Garlic, Pink Sauce, Chilli

Grilled Tuna Steak / 40

Crispy Polenta, Provencal Vegetables, Romesco Coulis, Olives Virgin Sauce

Seabass & Prawns / 42

Crushed Potato, Peas Coulis, Smoked Carrot & Bacon, Lemon Beurre Blanc



SIDE DISHES

French Fries / 12

House Sauerkraut / 14

Mesclun & Balsamic Dressing / 14

Crispy Polenta / 16

Raviole "Royan" / 16

Cesar Salad / 16

Smoked Broccoli & Garlic / 16

Creamy Baby Spinach / 16

Gratin Dauphinois / 18

Truffle Mashed Potato / 18

Roasted Mushrooms / 20



CHEESE

**Selection of French Matured Cheese
served with Chutney and Crackers / 26**



DESSERTS

Crème Brûlée / 16

Madagascar Vanilla, Berries

Pavlova / 18

Coconut & Mango Sorbet, Chantilly Meringue &
Mix Berries

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