

DINING AT ARCHIE'S

BY
A LITTLE TASTE OF
FRANCE

ENTRÉES

FRIED CAMEMBERT 2PP (GF) \$15

Goldern crumbed outer, oozing cheese centre with quince paste & fresh bread.

CRISPY CRUMBED PRAWN (GF) \$18

Crunchy prawns with tartare dipping sauce.

MINI QUICHES 3PCS \$16

Choose from: Lorraine, Spinach & Tomato, Veggie Provençale, with fresh salad.

FRENCH FRIES \$12

Simple and classic chips. Served with ketchup or mayo.

SHARING PLATTERS

CHEESE CHARCUTERIE PLATTER 2PP \$39

Cheeses, cured meats, saucisson, French pâtés, quince paste, olives, baby pickles, baby figs, bread & butter.

CHEESE-ONLY PLATTER 2PP \$33

Cheeses, quince paste, baby figs, olives, baby pickles and bread.

BRIE GARLIC BREAD 2PP \$17

Brie cheese melted into crusty bread.

MAINS

RUSTIC CHICKEN \$27

Tender slow-cooked chicken, bacon, mushrooms, cream and aromatic herbs.

BEEF PATTY BAGUETTE

Juicy beef patty, cheese, **\$23**
fries and salad in a baguette.
(extra cheese \$3)

APPLE POMEGRATE SALAD (VG) (GF) \$16

Apple dices, fresh greens, sweet pomegranate with a light citrus vinaigrette. (add prawns \$8)

FRENCH VEGGIE BAKE \$25

Roast vegetables baked in béchamel served with fresh salad.

BEEF BOUGIGNON \$32

Stew of beef braised in red wine, beef stock, carrots and onions.
Served with crispy potatoes.

MELTED CHEESE POTS (RACLETTE) \$26

French creamy, hot melted cheese poured over potatoes with meat (or veg). Served with fresh salad. (GF)

DESSERT

MILLE-FEUILLE (VANILLA SLICE) \$12

Crafted from three layers of rich, flaky puff pastry, generously enveloped with crème pâtissière.

CHOCOLATE FONDANT \$18

Chocolate fondant served with glazed cherries, cherry coulis and a touch of cream.

MACARON 6PCS \$16

Mix of French macarons with cream.