

LA PETITE
SOCIÉTÉ
BRIGHTON

A Taste of the Provence

SMALL PLATES:

- Bowl of Olives (GFF) (v) 11
- Spiced, Crunchy Prawns with Sweet Chilli Mayo (6pc) 19
- Mushroom and White Wine Arancini with House-made Pesto (4pcs) (v) 21
- Duck Liver Paté with Crackers and Pickles (Perfect for 2) 21
- Trempepette d'Artichaut - Warm, creamy Artichoke Heart & Caramelised Leek Dip with Parmesan & Toasted Baguette (v) 19
- Crumbed Sardines with Seaweed Butter, Lemon Juice & Toasted Baguette 19
- Citrouille Rôtie - Seeded, Butternut Roast Pumpkin, Pomegranate with Cashew & Yoghurt Cream (v, GFF) 19

(Swap or add GFF Crackers \$5)

SOMETHING LARGER:

- Smoked Salmon Roulade with Cream Cheese, Fennel, Beetroot, Capers and Nori 26
- Italian Burrata with Strawberries, Celery, Pistachios & a Basil reduction served with Baguette (v) 26
- Nachos Végétarienne - Tomato & Black Bean Nachos with Cheese, Guacamole and Sour Cream (v, GFF) 27
- Italian Meatballs - Traditional Beef & Pork Meatballs in Tomato & Basil, Butter Beans & Olives with a side of Baguette 27

SIDES:

- Beer Battered Fries (v) OR Sweet Potato Fries (v) 12

CHARCUTERIE:

- Petite Platter - Small Platter
Comté Cheese, Prosciutto and Chutney, Crackers & Baguette 28
- Charcuterie au Fromage - Cheese and Cured Meat
3 selected Cheeses with Prosciutto, Salami, Beef Bresaola, Muscatels, Pickles & Onions,
Chutney, Crackers & Baguette 39

(Swap or add for GFF Crackers \$5)

SOMETHING SWEET:

- House-made Classic Crème Brûlée 19
- Hazelnut & White Chocolate Bread & Butter Pudding 21

(V - Vegetarian, VF - Vegan Friendly, GFF - Gluten Friendly)

(A Surcharge applies to all card payments - 15% surcharge on public holidays)