



the wine bar

AT PROVENCE

AFTER HOURS

MENU

KALAMATA OLIVE AND ANCHOVY TAPENADE

house made crostinis

\$8

POPCORN

brown butter truffle oil

\$9

MIXED GREENS

house dressing

\$7

MIXED OLIVES

assorted mediterranean olives

\$6

SAUCISSON SEC

dry cured pork sausage, cornichons

\$12

GARLIC PARSLEY MEATBALLS

mixed green salad, onion and tomato sauce

\$12

½ DOZEN FRESH OYSTERS

pear vinegar mignonette, fresh lemon

\$20

PRAWN COCKTAIL

steamed prawns, traditional cocktail sauce

\$18

½ BAGUETTE

fresh baked french bread

add jim beam butter \$4

add balsamic vinegar and olive oil \$1

\$3

DESSERTS

CLAFOUTIS AUX FRUITS ROUGES

our version of the classic french cake, vanilla ice cream

\$12

FONDANT AU CHOCOLAT

rich chocolate mousse, raspberry coulis, palmier cookie

\$12

TARTE AU CITRON

lemon tart, hazelnut brittle, raspberry coulis, chantilly cream

\$12

LES TROIS SORBETS AUX FRUITS

trio of delicious sorbet flavours, palmier cookie

\$12

