

BISTRO MENU

Monday to Sunday from 11:30am

Croque-Madame French Bistro style sandwich: Ham, cheese, Béchamel & fried egg on top	\$15
Grilled Haloumi and Pumpkin Salad GF/ V With avocado, truss tomato, cucumber, onion, mixed leaves and honey/mustard dressing	\$22
Traditional French Ratatouille GFO / V Served with French fries & French Baguette	\$23
Quinoa Bowl GF Quinoa, with sautéed green vegetables, avocado, smoked salmon and goat cheese Vegan option available on request	\$23
Asparagus Risotto GF/V Truffle salsa, Pecorino cheese and beurre noisette	\$26
Chicken and Mushroom Fettuccine Fresh pasta with creamy white wine sauce, parmesan, truffle salsa and shallot	\$26
Tempura Fish and Chips Homemade tempura Barramundi fillet, house salad, lemon and yogurt tartare sauce	\$24
Grilled Salmon GF Served with braised leeks, kipfler potatoes, spinach and lime beurre blanc	\$34
Mussels GF Mussels with white wine, cherry tomato, chilli, shallot and garlic	\$22/\$31
“Steak-Frites” GF 250g Wagyu Beef, peppercorn sauce on the side and French fries	\$36
Classic French Beef “Steak Tartare” GFO Raw chopped beef tenderloin mixed with capers, onion and cornichons served with baguette	\$31
Beef Burger GFO With tomato, cheese, onion jam and aioli, served with fries or green salad	\$21

KIDS CORNER		DESSERTS	
Kids Beef burger with fries	\$12	Crème Brûlée	\$13
Kids Fish & Chips	\$12	Fondant au Chocolat Served with vanilla ice-cream	\$13
Side of fries	\$9	Dame Blanche Vanilla ice-cream, hot chocolate sauce, whipped cream & grilled almond	\$13

*Allergy Notes: menu items may contain or come in contact with the following allergens: Wheat, peanut, tree nut, egg, milk, soy, sesame. If you suffer of any allergy, please let us know, we will do our best to accommodate you.

No split bills on Weekend. Please note there will be a charge of \$3 for any change on the original dish.
Sundays surcharge applied: 10%.