

BISTRO MENU

Monday to Sunday from 11:30am

ENTREES

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| Terrine de Campagne GFO | \$20 |
| Pork terrine baked with Chartreuse liqueur, pistachio | |
| Rillettes de saumon GFO | \$22 |
| Roasted salmon rillettes with capers and parsley served on baguette | |
| Coquilles Saint-Jacques GF | \$23 / \$33 |
| Seared scallops, cauliflower purée, jamon Serrano and Chorizo crumbs | |
| Mousse de foie de volaille GFO | \$22 |
| Chicken liver parfait baked in Cognac and Grand Tawny Porto and served with cornichons, fig jam and baguette | |
| Tartare de boeuf GFO | \$23 / \$31 |
| Hand chopped beef tenderloin steak tartare mixed with capers, onion and cornichons served with baguette | |
| Planche de fromage GFO/V | \$34 |
| Various tasty French Cheeses to share, served with marinated Olives and baguette | |
| Planche de Charcuterie GFO | \$34 |
| Selection of traditional cured meat to share, served with marinated Olives and baguette | |

MAINS

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| Filet d'agneau en croûte d'herbes | \$38 |
| Herb crusted lamb backstrap, potato gratin dauphinois, pea purée and jus gras | |
| Joue de Boeuf confite GF | \$37 |
| Braised beef cheek served with truffled potato purée, roasted carrots, beef jus and gremolata. | |
| Steak-Frites, sauce poivre GF | \$37 |
| Marble score 9+ 250g Wagyu rump, fries, house salad, peppercorn sauce | |
| Poitrine de cochon GF | \$38 |
| Twice cooked Pork belly, crispy crackling, slow braised fennel, apple purée and apple cider | |
| Cassoulet de canard GF | \$38 |
| Confit duck leg served with beans, Toulouse sausage, tomato sauce, thyme, shallot and garlic | |
| Saumon grillé GF | \$36 |
| Grilled salmon served with braised leeks, kipfler, spinach and lime beurre blanc | |
| Bouillabaisse GFO | \$38 |
| Traditional seafood stew, Pernod liqueur, saffron, braised winter vegetables served with baguette | |
| Ratatouille GFO / VE | \$27 |
| Traditional vegetarian stew served with fries & baguette | |

COIN ENFANT (under 12)

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| Grilled Salmon and Fries | \$18 |
| Grilled Steak and Fries | \$18 |
| Bowl of fries | \$9 |

DESSERTS

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| Fondant au Chocolat | \$13 |
| Served with vanilla ice-cream | |
| Crème Brûlée GF | \$13 |
| Traditional Vanilla crème brûlée | |
| Affogato GF | \$17 |
| Double shot coffee, Vanilla ice-cream & Frangelico liqueur | |

* 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.