

BISTRO *Lunch* MENU

ENTREES /SALAD

Foie gras de canard, figue et fleur de sel GFO	\$39
Duck liver terrine, baguette, fig jam	
Rillettes de saumon GFO	\$25
Roasted salmon rillettes with tarragon mayo served with baguette	
Terrine de porc maison GFO	\$25
Homemade pork terrine, pickles served with baguette	
Salade de chèvre chaud	\$32
Mixed leaves salad, bacon, walnuts, oven baked goat cheese toast	
Planche de fromage GFO/V	\$42
Various tasty French Cheeses to share, served with marinated Olives and baguette	

MAINS

Steak-Frites, sauce poivre GF	\$62
Marble score 6+ 250g Tajima Wagyu rump, fries, peppercorn sauce	
Suprême de poulet au vin jaune GF	\$52
Slow cooked chicken supreme, creamy mushroom and vin jaune sauce, served with potato gratin Dauphinois	
Confit de canard, pommes sautées GF	\$45
Confit duck leg served with sautéed potatoes, garlic and parsley	
Salmon GF	\$48
Salmon fillet served with ratatouille and meunière sauce	
Ratatouille GFO / VE	\$34
Traditional vegetarian stew served with fries & baguette	

LUNCH SPECIALS

Beef Burger	\$33
With Wagyu beef, tomato, cheese, onion jam and aioli, served with fries or green salad	
Fish and Chips	\$33
Homemade tempura Barramundi fillet, lemon and yogurt tartare sauce	
Ravioli V	\$33
Served with mushroom, leek, spinach, roasted pistachio	

COIN ENFANT (Kid's Corner under 12)

Fish <u>or</u> Grilled Steak and Fries	\$20
Bowl of fries	\$10