

## BISTRO MENU

### BRUNCH OPTIONS

|                                                                                           |                |
|-------------------------------------------------------------------------------------------|----------------|
| <b>Croque Madame</b>                                                                      | <b>\$27</b>    |
| French Bistro style sandwich: Ham, cheese, Béchamel & fried egg on top, served with salad |                |
| <b>Breakfast Hot Pot GFO</b>                                                              | <b>\$29.50</b> |
| Bacon, beans, mushrooms, roasted tomato, sausage, fries, 1 fried egg & Baguette           |                |

### LUNCH SPECIALS

|                                                                                        |             |
|----------------------------------------------------------------------------------------|-------------|
| <b>Beef Burger</b>                                                                     | <b>\$33</b> |
| With Wagyu beef, tomato, cheese, onion jam and aioli, served with fries or green salad |             |
| <b>Fish and Chips</b>                                                                  | <b>\$33</b> |
| Homemade tempura Barramundi fillet, lemon and yogurt tartare sauce                     |             |

### FRENCH ENTREES /SMALL BITES

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

### FRENCH MAINS

|                                                                                                        |             |
|--------------------------------------------------------------------------------------------------------|-------------|
| <b>Steak-Frites, sauce poivre GF</b>                                                                   | <b>\$62</b> |
| Marble score 6+ 250g Tajima Wagyu rump, fries, peppercorn sauce                                        |             |
| <b>Suprême de poulet au vin jaune GF</b>                                                               | <b>\$52</b> |
| Slow cooked chicken supreme, creamy mushroom and vin jaune sauce, served with potato gratin Dauphinois |             |
| <b>Salmon GF</b>                                                                                       | <b>\$48</b> |
| Salmon fillet served with ratatouille and meunière sauce                                               |             |
| <b>Ratatouille GFO / VE</b>                                                                            | <b>\$34</b> |
| Traditional vegetarian stew served with fries & baguette                                               |             |

### KID'S CORNER (under 12)

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