



Clement Chauvin

Welcomes you to

Les Bistronomes

Le menu 2025

A la Carte

Please notify your server of any allergies or dietary requirements.
We pride ourselves in using the freshest and sustainable ingredients as possible, menus are subject to change based on seasonal availability



Celebrate with something special...

Le Caviar

	Bump	10g	20g	30g
Transmontanus	\$25	\$50	\$75	\$100
Osciètre	\$35	\$75	\$100	\$150

*Bump served on your hand
10g and up served with classic condiments*

Les Huîtres

Freshly shucked Oysters, mignonette dressing \$7^{ea}

Add caviar to your oysters for \$10^{ea}

La Terrine

50g of French imported duck foie gras terrine \$40

Served with brioche, pink peppercorn & strawberry
chutney



Le trio d'amuse-bouche

Smoked trout mousse, lemon gel, tartelette
Goat's cheese boursin, beetroot macaron
Duck liver parfait, cherry gel, grilled brioche

Entrées

(Choose one per person)

Les escargots

Six parsley and garlic buttered Burgundy snails

Le tartare de boeuf

Traditional steak tartare, egg yolk, brick pastry
Cornichon, parsley, onion, capers

La soupe du Jour

Seasonal soup of the day

Le duo de poisson

Kingfish carpaccio and tartare, cucumber, pickled apple,
smoked crème fraîche, cucumber oil

La rilette de canard

Tathra Place confit duck leg roll,
pistachio, raspberry, duck jus

A La Carte

Amuse, entrée, main, dessert

\$110 per person



Mains

(Choose one per person)

La ballotine de volaille

Smoked free range chicken ballotine,
corn three ways, tarragon jus

Le soufflé sauce Nantua

Moreton bay Bug soufflé,
crustacean bisque, Bug tail and herbs salad

Les berlingots façon 'Pic'

Goats cheese and lentil berlingot, heirloom beetroot,
Potato crumb, beetroot puree

Sides \$12

Les petits pois à la française

Green peas, braised onion, speck and lettuce

Patate Gascogne

Duck fat roasted potatoes, sea salt, rosemary

Le panier vert

Green beans, sugar snaps, courgettes, beurre noisette,
toasted almonds

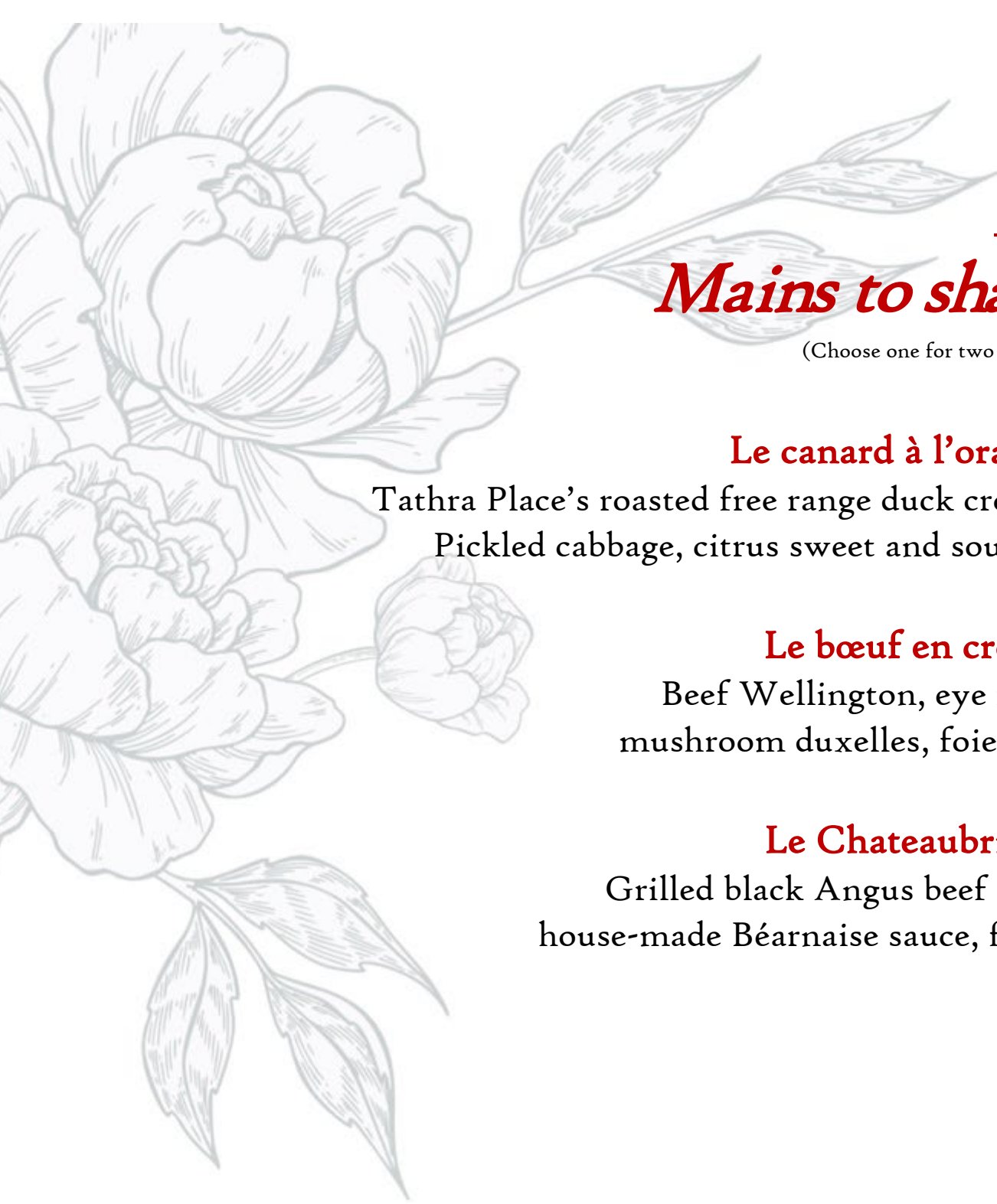
La salade aux herbes

Iceberg lettuce, radicchio, apple cider vinegar dressing, fresh herbs

A La Carte

Amuse, entrée, main, dessert

\$110 per person



OR

Mains to share

(Choose one for two people)

Le canard à l'orange

Tathra Place's roasted free range duck crown,
Pickled cabbage, citrus sweet and sour jus

Le bœuf en croûte

Beef Wellington, eye fillet
mushroom duxelles, foie gras

Le Chateaubriand

Grilled black Angus beef fillet
house-made Béarnaise sauce, frites

A La Carte

Amuse, entrée, main, dessert

\$110 per person



Dessert

(Choose one per person)

La crème brûlée flambée au cointreau

Cointreau-flamed vanilla bean crème brûlée

2020 Nugan Estate "Cookoothama" Botrytis Semillon, Riverina NSW

La mousse au chocolat blanc

White chocolate mousse dome, verbena meringue shard

Mango salsa, almond sponge, lime gelee

2017 Riverby Estate Noble Riesling, Marlborough NZ

Le soufflé a la passion

Passion fruit soufflé, chilli explosion

Coconut and kaffir lime sorbet

2013 Jeir Station "Beagle's Run" Late Harvest Viognier, Canberra District

Les fromages

Selection of French cheeses,

croutons, dried fruit

NV Penfolds Grandfather Tawny Port Various Sites SA

La tarte tatin (2 persons)

Upside down caramelised apple tart, vanilla ice cream

Le Père Jules Pommeau de Normandy, Fr

A La Carte

Amuse, entrée, main, dessert

\$110 per person