

Les Bistronomes Order Form

Receipt

Name:		Date for: 23/12/25
Number:		
Package Quantity:	1 (2 pax) = \$300	
Pick-up	Pick-up time between 1:00pm and 4:00 pm ☐ Payment received Time Requested:	
Dietaries?	Please note, not all dietary requirements can be catered for	
Wine: While Stocks Last	<i>NV Champagne Louis Barthélémy 'Topaze Zéro Dosage' Bottle : \$100</i> <i>2023 Chateau Thieuley 'Génération 3' Sauvignon Blanc, Sémillon 🍷 Bottle : \$60</i> <i>2023 Domaine des Bonnetieres Gamay 🍷 Bottle : \$70</i> <i>2023 Maison Marigny 'Classique' Pinot Noir Bottle : \$60</i> <i>2022 Château Cazette Merlot, Cabernet Franc Bottle : \$50</i>	
Payment Details:	Orders are not finalised until Payment is made, over the phone or in person at time of order. No orders will be taken after Monday the 15th of December	
Requested Time Pickup	23/ 12 /2025 at :	

Mains to share: (PICK ONE)	Confit Duck legs, pickled red cabbage & orange duck jus Roast potatoes and salad	Beef Wellington, salad, roasted potatoes & red wine jus	Beef Château 500g eye fillet, salad, roasted potatoes & red wine jus
QTY:	X	X	X
Desserts: (PICK TWO)	Assiette de Fromage 3 Cheese plate, dried fruit and crackers	Le terrarium Lemon mousse, lime and almond sponge, mango salsa, white chocolate crumb	Crème Caramel Classic Vanilla bean Crème caramel, red berry salad
QTY:	X	X	X
EXTRAS:	Extra dessert \$18ea: Choice:	Extra Entrée \$18ea : Le tartare de bœuf Traditional steak tartare, egg yolk, brick pastry, Cornichon, parsley, onion, capers QTY:	Extra Side \$7: Les petits pois à la française Green peas, braised onion, speck and lettuce QTY:

Your package includes:

Ready to eat (R2E) Entrée		Dietary info;	Dietary alterations/ Comments
☐	Baguette	G	
☐	Smoked tomato butter	D, V	
☐	Charcoal tapioca crackers	GF	
☐	House Duck Liver Parfait, with pickled cherry compote	D, M V	
☐	House Goat Cheese Boursin	D, Ga	
☐	House Pork Rillettes	M	
	2 slices of Sopressa salami	M	
	2 slices of Spanish Prosciutto;	M	
	2 slices of Wagyu Bresaola;	M	
	4 slices of French Saucisson;	M	
	Cornichons	V, Vi	
☐	EXTRA Beef Tartare YES/NO:		
Mains to prepare:			
Duck	Confit Duck pickled red cabbage orange duck jus Citrus slices Cornflour Roasted potatoes & salad	C, D, M V, Vi C, M, Vi N, V V GF	
Wellington	Beef Wellington Red wine jus Roasted potatoes & salad Egg	D, G, M A, M N, V D, V M, E	
Chateau	Beef Chateaubriand (500g) Red wine jus Roasted potatoes & Salad	M A, M N, V D, V	
EXTRA Sides ? Petit Pois YES/NO :			
(R2E) Dessert:			
Cheese	French Cheeses Dried fruit Croutons Apple and ginger jam	D S, V G, F	
Le Terrarium	Lemon mousse White chocolate crumb Lime and Almond sponge Mango salsa Meringue sticks	E, D, N, Ge, V	
Crème Caramel	Cooked Crème caramel Mixed Berries Mint	V, E, D	
Dietary Info Key:			
A = Alcohol C = Citrus; D = Dairy; DF = Dairy Free; E = Eggs; G = Gluten; Ga = Garlic; GF = Gluten Free; M = Meat; N = Nuts; S = Sulphite; V = Vegetable/Fruit Vi = Vinegar Gelatine: Ge			