



Clement Chauvin

Welcomes you to

Les Bistronomes

Le menu 2026

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

	10g	20g	30g
Baeri Royal	\$50	\$75	\$100
Kristal	\$75	\$100	\$150

served with classic condiments

La Terrine

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

Served with brioche, pink peppercorn & strawberry
chutney



Le trio d'amuse-bouche

Trout mousse, lemon gel, fish skin cracker
Goat's cheese boursin, saffron macaron
Duck liver parfait tartlette, cherry gel

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

Le Tian

Chilled tomato consommé, méditerranéen terrine,
Black olive tuile, basil

Le jambon persillé

Smoked ham hock terrine, wrapped in leek,
Pickled onion and leek

La salade de crabe

Blue swimmer crab salad, saffron potato, pickled cucumber,
Crustacean oil, crème fraîche dressing

A La Carte

Amuse, entrée, main, dessert

\$130 per person



Mains

Le poulet aux figues

Tathra Place Chicken breast, Maryland terrine,
Fig salad bay leaf jus

Le poisson du jour

Market fish à la grenobloise, fioretto,
spinach and parsley purée

Le soufflé au fromage

Goats cheese and Comté soufflé, beetroot and fennel salad,
candied walnuts

Sides \$14

Les petits pois à la française

Green peas, braised onion, speck and lettuce

Les patates Gascognes

Duck fat potatoes, rosemary salt

Les haricots verts

Green beans, beurre noisette, toasted almond flakes

La salade d'endive

Witlof salad, orange and apple,
garden herbs, honey balsamic dressing

A La Carte

Amuse, entrée, main, dessert

\$130 per person



OR

Mains to share

(Choose one for two people)

Le canard à l'orange

Tathra Place free range confit duck legs,
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

\$130 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

Le Paris Brest

Choux pastry ring filled with hazelnut mousse, blackberries,
blackberry gel, smoked chocolate sorbet

Domaine Trapadis Vin Doux Natural

La pêche Melba

Meringue cup filled with rosé poached peach,
Vanilla bean ice-cream, fresh peach, raspberry

2022 Capital Wines "The Treasury" Late Harvest Viognier, Canberra District

Les fromages

Selection of French cheeses,
Croutons, dried fruit

Domaine Vial Magnères "Gaby Vial" Fortified Grenache, Banyuls Fr

La Piña Alaska

Pineapple and coconut bombe Alaska
Flamed with rum

Domaine Matignon 'Clair de lune' Coteaux du Layon, Loire, Fr

A La Carte

Amuse, entrée, main, dessert

\$130 per person