



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

Goat's cheese boursin, saffron macaron
Smoked trout mousse tartlette, avruga, lemon gel
Duck liver parfait, toasted brioche, 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, beef crackling
Cornichon, parsley, onion, capers

Le cappuccino de champignons

Mushroom consommé poured over mushroom foam,
Comté filled beignet, parsley purée

Le coq au vin

Free range chicken and foie gras terrine, red wine mirror glaze,
Caramelized onion, crispy prosciutto

Les poireaux vinaigrette

Beetroot and vodka cured trout, confit leeks,
Eshallot crème, lemon dressing

A La Carte

Amuse, entrée, main, dessert

\$130 per person



Mains

Le duo d'agneau

Roasted white Pyrenees lamb, plum, rosemary jus,
Zucchini and braised lamb shoulder roll

Le poisson du jour

Market fish served with flavours of ratatouille,
Sauce Vierge

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

Le Mont Blanc

Chestnut mousse, chestnut purée, pistachio sponge,
Blackberry coulis, meringue shards

Le vacherin aux figes

Meringue cup filled with fig compote, fig leaf ice-cream,
Hundred Acres Farm fresh figs, port and fig sauce

Les fromages

Selection of French cheeses,
Croutons, dried fruit

Le tarte tatin (For 2 People)

Caramelised apple upside down tart, vanilla bean ice-cream

A La Carte

Amuse, entrée, main, dessert

\$130 per person