

Les Bistronomes

3 course à la carte

\$95

Amuse-bouche

Assiette d'amuse-bouche	\$ 25 ea	Assiette de Charcuterie	\$ 22 ea
2 snails, 2 boursins, 2 pork rillettes, 2 duck liver parfaits		Selection of cured meats freshly sliced	
Escargots	\$ 3 ea	Boursin	\$ 16
Burgundy imported snails, garlic and parsley butter		Famous French goat cheese dip, beetroot crackers	
Pâté de foie de canard	\$ 18	Rillettes de Porc	\$ 16
Duck liver parfait, brioche toast, pickled cherry		Cold pulled pork terrine, cornichons and croutons	

Entrée

Truite fumée	Ravioles de canard
House smoked rainbow trout, horseradish cream, potato crumb	Duck and foie gras ravioles, duck consommé, pickled rhubarb, duck breast prosciutto
Soupe du jour	Tartare de boeuf
Seasonal house made soup of the day	Traditional steak tartare, cured egg yolk, smoked potato tuille

Main course

Porc à la moutarde
Roasted pork, potato mash, apple, braised cabbage, mustard sauce
Poisson du jour
Fresh market fish of the day, cooked as the Chef feels
Millefeuille de ratatouille
Méditerranéen veg layered with crispy eggplant, yoghurt cream

Mains to share

(2 people)

Canard à l'orange
Whole roasted duck à l'orange, pickled red cabbage
Boeuf en croûte
Beef wellington: eye fillet, mushroom duxelles, foie gras
Chateaubriand
Grass-fed Black Angus beef, Bearnaise sauce, pomme Pont Neuf

+ Sides (\$10 ea)

Patate Gascogne	Salade de betterave	Petits pois à la Française	Haricots verts
Duck fat roasted potatoes, sea salt, rosemary	Beetroot salad, orange, goat cheese and candied walnuts	Braised peas, onion, speck	Sauteed green beans, hazelnut beurre noisette

STRICTLY NO TAKEAWAY
MENU IS SUBJECT TO CHANGE

Dessert

	<i>Glass</i>	<i>Bottle</i>
<i>La crème brûlée flambée au Cointreau</i> Cointreau flamed vanilla crème brûlée		
<i>2009 Château La Perle d'Arche Sauternes Fr, Semillon, Sauvignon Blanc, Muscadelle</i>	21	98
<i>Le baba au rhum</i> Rum soaked baba, fig leaf ice-cream, fresh fig		
<i>2018 Domaine de l'Arjolle Late Harves Languedoc, Fr Muscat à Petit Grains</i>	19	108
<i>La châtaigne</i> Chestnut mousse, red wine poached pear, chestnut glaze and crisp, chocolate nest		
<i>2014 Riverby Estate Marlborough NZ, Noble Riesling</i>	15	65
<i>Le fondant au chocolat</i> Chocolate fondant, mandarin and chilli sorbet, freeze dried mandarin, confit chilli		
<i>Barrel aged tawny port, SA</i>	12	NA
<i>Les fromages</i> Selection of French cheese, croutons, dry fruits		
<i>Domaine Vial Magnères "Ranfio Seco Rouge" Côte Vermeille Pays d'Oc Fr</i>	27	NA
<i>La Piña-Alaska (to share between 2 people)</i> Piña-Colada flavoured Bomb Alaska: coconut and pineapple sorbet, almond sponge, meringue, rum flambée		
<i>2009 Domaine de Durban Muscat de Beaumes de Venise, Rbone Fr, Muscat</i>	NA	72 (375ml)