

Le COIN BISTRO

MENU DE DINER

<< 2 COURSE SET MENU \$58 PP (ENTRÉE & MAIN OR MAIN & DESSERT) >>
<< 3 COURSE SET MENU \$72 PP (ENTRÉE, MAIN & DESSERT) >>

TARTE FLAMBEE / FLAMMEKUECHE << TO SHARE >>

Tarte Flambee originates from Alsace, France, a region located toward the German border. Tarte Flambee has a thinly rolled yeast free base, spread with flavoursome fromage blanc (fresh cheese / quark) and it is scattered with various ingredients. Tarte Flambee are best enjoyed when shared with friends and family.

GRATINEE	<i>Onion, bacon and gruyere cheese</i>	\$ 18.50
RATATOUILLE	<i>Aubergine, Spanish onion, capsicum and zucchini</i>	\$ 18.50
SAUMON	<i>Cured salmon, Spanish onion, capers and rocket</i>	\$ 19.50
FORRESTIERE	<i>Swiss brown mushroom, shaved parmesan and truffle</i>	\$ 19.50
PROVENCALE	<i>Tomato, white anchovies, onion and olives</i>	\$ 19.50
ST TROPEZ	<i>Creole style marinated prawn, roasted garlic oil and parsley</i>	\$ 19.50

LES ENTRÉES

½ DOZ ESCARGOT A LA ALSACIENNE

Sizzling hot snails out of shell with a garlic herb butter broth & bread

SAUMON GUÉRI

Home cured salmon, prawn beignets, kipfler potatoes & remoulade

TERRINE DE CAMPAGNE

Pork, Veal, Duck terrine with compote d'onions, cornichons & baguette

SOUFFLÉ AU CHÈVRE

Twice baked goats cheese souffle with walnut praline

SALAD NICOISE

A salad of green beans, potatoes, hard-boiled eggs, tomatoes, anchovies, cured tuna, & olives



15% surcharge applies on public holidays / \$15 bottle applies BYO wine on Wednesday & Thursday only

LES PLATS

POISSON EN PAPILOTES

Fish of the day, ovenbaked in a paperbag, potato gratin, artichoke, courgette & lemon aioli

CANARD ROTI

Oven roasted duck, braised red cabbage, speatzle, cranberries & port wine jus

LES GNOCCHI

Pan seared gnocchi with beurre noisette, forest mushroom and truffle

LE BOUCHER

Today's butchers cut, with jus and Café de Paris butter, shoestring fries and leaf salad

POULET À LA CRAPAUDINE

Dijon marinated spatchcock, crushed potatoes, olives, sauce verge & tarragon

POITRINE DE PORC ET BOUDIN NOIRE

Crispy pork belly with black pudding & celeriac remoulade

ACCOMPAGNEMENTS

Mesclun Salad / Pommes Frites | \$9

Blanched seasonal vegetables / Potato gratine & rosemary salt | \$11

DESSERTS

CRÈME BRÛLÉE

Julius Meinl coffee crème brûlée with biscuit

CRÊPES SUZETTE

Flamed crepe with grand marnier sauce & ice cream

L'ASSIETTE DE CHOCOLAT

Chocolate parfait, white chocolate mousse, chocolate soil, pistachio & raspberry gel

FROMAGE DU BERGER

Cheese of the day served with condiments

AFFOGATO

With your choice of Amaretto, Baileys, Frangelico or Kahlua

TROPICAL ESPRESSO MARTINI

Julius Meinl Coffee, Belvedere vodka & tropical three wolves coffee liquor

