

Le COIN BISTRO

MENU DU DINER

<< 2 COURSE SET MENU \$59 PP (ENTRÉE & MAIN OR MAIN & DESSERT) >>

<< 3 COURSE SET MENU \$73 PP (ENTRÉE, MAIN & DESSERT) >>

TARTE FLAMBÉE / FLAMMEKUECHE

<< TO SHARE >>

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

GRATINÉE	<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
PROVENÇALE	<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

HUÎTRES

Three freshly shucked oysters with French eschalot vinaigrette

<< Add on oyster \$4.50 each >>

½ DOZ ESCARGOT À L'ALSACIENNE

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

SAUMON GUÉRI

Home cured salmon, prawn beignets, kipfler potatoes & remoulade

PÂTÉ MAISON

Duck liver parfait, onion jam & home made Brioche

SOUFFLÉ AUX TROIS FROMAGES

Twice baked three cheese Soufflé

TERRINE DU JOUR

Homemade Terrine of the day with French baguette



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

LES PLATS

POISSON EN PAPILOTES

Fish of the day, oven baked in a paper parcel, potato gratin, artichoke, courgette & lemon aioli

CANARD RÔTI

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

LES GNOCCHI

Pan seared gnocchi with beurre noisette, forest mushroom and truffle oil

LE BOUCHER

Today's butchers cut, with jus and Café de Paris butter, duck fat potato and leaf salad

POULET À LA CRAPAUDINE

Dijon marinated spatchcock, crushed kipfler potatoes, olives, sauce vierge and tarragon

L'AGNEAU

Confit of lamb, ratatouille, goats curd & jus

ACCOMPAGNEMENTS

Mesclun Salad / Pommes Frites | \$9

Blanched seasonal vegetables / Ratatouille | \$11

DESSERTS

LE MENDIANT

French bread and butter pudding with crème anglaise and vanilla ice cream

CRÈME BRÛLÉE

Chocolate Crème Brûlée with biscotti

CRÊPES SUZETTE

Flamed crepe with grand marnier sauce & ice cream

ORGY OF BERRIES

Our take on eton mess-mascarpone, pavlova, seasonal berries

FROMAGE DU BERGER

Cheese of the day served with condiments

AFFOGATO

With your choice of Amaretto, Baileys, Frangelico or Kahlua

ESPRESSO MARTINI

Coffee, Belvedere vodka & Kahlua

