

Le COIN BISTRO

« SHARE TO START »

TARTE FLAMBÉE / FLAMMEKUECHE

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>	\$ 25.50
RATATOUILLE	<i>Aubergine, Spanish onion, capsicum and zucchini</i>	\$ 25.50
SAUMON	<i>Cured salmon, Spanish onion, capers and rocket</i>	\$ 27.50
FORRESTIERE	<i>Swiss brown mushroom, shaved parmesan and truffle</i>	\$ 27.50
PROVENÇALE	<i>Tomato, white anchovies, onion and olives</i>	\$ 27.50
ST TROPEZ	<i>Creole style marinated prawn, roasted garlic oil and parsley</i>	\$ 27.50
ESPAGNOL	<i>Chorizo, Spanish onions & peppers</i>	\$ 27.50
LA ROCHELLE	<i>8 or 12 mornay oysters, spinach & Parmesan cheese</i>	\$ 39.00 \$ 59.00

MENU DU DINER

2 COURSE SET MENU \$69 P.P // 3 COURSE SET MENU \$89 P.P
WITH OPTION OF MATCHING WINES \$39 P.P // \$59 P.P

HUÎTRES

\$4.80 single | \$28 half dozen | \$56 dozen

Freshly shucked Tasmanian Pacific Oysters with French eschalot vinaigrette

LES ENTRÉES

½ DOZ ESCARGOT À L'ALSACIENNE

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

PÂTÉ MAISON

Duck liver parfait, onion jam & home made Brioche

SOUFFLÉ DU JOUR

Twice baked Roquefort cheese soufflé with red wine poached pear

NOIX DE SAINT JACQUES

Seared scallops with mango chilli salsa, avocado, lime, mint & crisp pancetta



LES PLATS

POISSON EN PAPILOTES

Wild QLD barramundi, oven baked in a paper bag, 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

CÔTE DE BOEUF

« Add Foie Gras \$18 »

220g Black Angus Eye fillet, cafe de paris, red wine jus & bistro potatoes

POULET À LA CRAPAUDINE

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

ACCOMPAGNEMENTS

Baguette with French butter | \$8

Mesclun Salad / Bistro fries w truffled aioli | \$12

Ratatouille / Blanched seasonal market vegetables | \$14

DESSERTS

L'EXOTIQUE

*Our take on the pavlova meringue, raspberry, lemon curd,
& seasonal fruits*

CRÊPES SUZETTE

Flamed crepe with grand marnier sauce & ice cream

L'ASSIETTE DE CHOCOLAT

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

AFFOGATO

With your choice of Amaretto, Baileys, Frangelico or Kahlua

ESPRESSO MARTINI

Coffee, Belvedere vodka & Kahlua with a French macaroon

CHEESE

FROMAGE DU BERGER

1 cheese \$19 | 2 cheese \$29 | 3 cheese \$39

Cheese of the day served with condiments

