

# Le COIN BISTRO

*The French Mood*

## MENU DU DEJEUNER

### TARTE FLAMBÉE / FLAMMEKUECHE « PERFECT 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.*

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

## SMALL PLATES

### **HUÎTRES | \$4.80 single**

*Freshly shucked Tasmanian Pacific Oysters with French eschalot vinaigrette*

### **ESCARGOT À L'ALSACIENNE | \$22 half dozen | \$39 dozen**

*Sizzling hot snails out of shell with a garlic herb butter and baguette*

### **PÂTÉ MAISON | \$24**

*Duck liver parfait, onion jam & home made Brioche*

### **SOUFFLÉ DU JOUR | \$25**

*Twice baked Roquefort cheese soufflé with red wine poached pear*

### **LES GNOCCHI | \$26**

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

### **NOIX DE SAINT JACQUES | \$25**

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

### **QUICHE DU JOUR | \$26**

*Quiche of the day with mesclun salad*



15% surcharge applies on public holidays / BYO \$17 per regular size bottle applies on Wednesday & Thursday only

## LARGE PLATES

### PLAT DU JOUR | Market Price

*Chef's special dish of the day*

### POISSON EN PAPILOTES | \$44

*Wild QLD barramundi, oven baked in a paper bag, potato gratin, artichoke, courgette & lemon aioli*

### CANARD RÔTI | \$46

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

### CÔTE DE BOEUF | \$49

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

### POULET À LA CRAPAUDINE | \$42

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

### LES GNOCCHI | \$39

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

## SIDES

*Baguette with French butter | \$8*

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

*Ratatouille / Fresh heirloom tomatoes with pistou | \$14*

## DESSERTS

### L'EXOTIQUE | \$19

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

### CRÊPE SUZETTE | \$19

*Crepes in an orange and Grand Marnier sauce served with vanilla bean ice cream*

### L'ASSIETTE DE CHOCOLAT | \$19

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

### ESPRESSO MARTINI | \$19

*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*

