

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
SAUMON	<i>Cured salmon, Spanish onion, capers and rocket</i>	\$ 27.50
FORRESTIERE	<i>Swiss brown mushroom, shaved pamesan 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

MENU DU DINER

Your Choice of
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

TERRINE DU JOUR
Today's homemade terrine served with condiments and artisan bread

SOUFFLÉ AU FROMAGE
Twice baked Roquefort cheese soufflé with red wine poached pear

SOUPE À L'OIGNON
Classic French onion soup, gratinated with bread & gruyère cheese



A surcharge of 1.25% applies to all card payments / 15% surcharge applies on public holidays / 9.5% Sunday surcharge.

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

GNOCCHI AU ROQUEFORT

Pan seared gnocchi in a creamy blue cheese roquefort sauce, leek and walnut

CÔTE DE BOEUF

« Add Foie Gras \$18 »

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

ASSIETTE DU MARCHÉ

Chef's daily market suggestion (\$ supplements may apply)

ACCOMPAGNEMENTS

Baguette with French butter | \$8

Mesclun Salad or French fries w truffled aioli | \$12

Blanched seasonal market vegetables with garlic & herbs butter | \$14

DESSERTS

APPLE TARTE TATIN

Warm apple tart with cinnamon & caramel

CRÊPES SUZETTE

Flamed crepe with grand marnier sauce & ice cream

CRÈME BRÛLÉE

Vanila flavoured with pistachio biscotti

ESPRESSO MARTINI

Coffee, Belvedere vodka & Kahlua with a French macaroon

FROMAGE DU BERGER

*A cheese of the day served with condiments
« Add the second or third cheese for \$15 each »*

*** We offer **BYO** wine on Wed & Thurs **only** - \$17 per regular bottle

