

PASTA - GRILL - SEAFOOD

By the French Bistrot

Share Plates and Starters

Baguette and truffle oil butter	\$11
Charcuterie mix plater butter and fresh french baguette	\$22
Cheese plater 3 cheese and freshly baked baguette	\$23
Assiette gourmande, prosciutto, prawn, scallops, butter and baguette	\$24
Roasted Camembert with fresh pesto and seasoned croutons	\$17
Goat cheese toasted Baguette, walnuts and honey salad	\$17
Tomato bleu cheese salad truffle oil and walnuts	\$16
Duck and port terrine with croutons	\$20
Beef tartare, finely diced beef mix with onion, capers, pickles, sauce, served with frites	\$25

Pasta

Pesto linguini (cream of pesto garlic parmesan)	\$20
Cheese linguini roquefort sauce	\$23
Linguini carbonara (prosciutto, cream, egg and parmesan).	\$25
Vegetarian spaghetti (carrot, zucchini, garlic, parsley, parmesan)	\$23
Mushroom gnocchi with sliced prosciutto cream of parmesan and truffle oil	\$29
Chicken and asparagus risotto	\$28
Clams linguini, white wine, homemade tomato sauce, basil parmesan	\$34

Grill

Rump steak butter maitre d hotel served with dauphinois gratin	\$38
Rib Fillet and butter Maître d'Hotel served with dauphinois Gratin	\$44
Lamb Cutlets rosemary and red wine sauce served with dauphinois Gratin	\$41
Pork loin with fennel seed, creamy old mustard sauce served with dauphinois Gratin	\$40
Duck chasseur (cream, mushrooms, onion, white wine) served with dauphinois gratin	\$39
Sauces	\$4
Creamy pepper or mushroom sauce	

Seafood

Provençal Calamari, tomato sauce, garlic, parsley, pastis lemon	\$38
Mussels Cocotte(white wine, onion, garlic, parsley thyme and butter) served with chips	\$37
Barramundi champagne sauce and truffle paris mash	\$39
Bouillabaisse (traditional fish soup topped with barramundi mussels scallops prawn	\$44
Seafood mix (prawn, scallops, mussels, clams, barramundi) Cook in cream served with chips	\$49

Sides

Garden vegetables	\$10
Garden salad	\$7
Paris mash and truffle oil	\$10
Gratin dauphinois	\$12
Chips and Aioli	\$7

Breakfast

Until 2pm

Fried or scrambled eggs, prosciutto, cherry tomato salad and baguette	\$19
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Kids menu

Fish and chips, steak and chips, pasta and cheese With vanilla or strawberry ice cream	\$15
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Dessert

Warm Chocolate fondant served with vanilla ice cream	\$13
French pannacotta served with berry mix coulis and strawberry ice cream	\$13
The French Bistrot Crème brûlée	\$12
Affogato	\$17
(Short black accompanied with vanilla ice cream and Frangelico liquor)	
White Russian	\$17
(short black with a shot of vodka topped with cream)	
Irish Coffee	\$17
(Short black with a shot of Irish whiskey topped with whipped cream)	
Plateau de Fromage (Selection of fine french cheeses served with baguette)	\$20
Coffee	\$4.50
Latte, flat white, cappuccino, espresso, long black	