



# BISTRO THIERRY



## Hors D'Oeuvres

<b>Les Huîtres</b>	<b>\$5.50ea</b>
Oysters opened to order at the bar with Sauce Mignonnette	
<b>Les Anchoïs</b>	<b>\$18.50</b>
Cuca anchovies served with fresh red radish	
<b>Foie Gras Poêlé "Jean Larnaudie"</b>	<b>\$75.50</b>
Pan seared slice of Foie Gras served with raspberry vinegar glaze	
<b>Soupe à l'Oignon</b>	<b>\$20.00</b>
French onion soup with gruyère crouton	
<b>Caviar "Polanco"</b>	<b>\$180.00</b>
Oscietra Caviar (30g) served with Melba toast & condiments	
<b>Steak Tartare</b>	<b>\$34.50</b>
Traditional finely hand chopped, grass fed eye fillet, lightly spiced, served with melba toast & condiments	
<b>Escargots à la Bourguignonne</b>	<b>\$28.50</b>
Baked snails served with garlic and parsley butter	
<b>Gambas Grillée</b>	<b>\$36.50</b>
Grilled King Prawns (2) marinated in preserved lemon and fresh curry leaves served with a horseradish coleslaw, finished with a mild tomato and harissa pesto	
<b>Sauté de Calamars</b>	<b>\$35.50</b>
Fresh Australian Calamari served with a mixed leaf salad and spicy Provençale sauce	
<b>Cervelles d'Agneau, Prince Albert</b>	<b>\$28.50</b>
Pan-fried lamb's brains wrapped in prosciutto with a sauté of mushrooms and a tarragon mayonnaise	
<b>Assiette de Charcuterie</b>	<b>\$38.50</b>
House made duck, prune and cognac terrine, chicken parfait, rillettes and saucisson sec and tomato relish	

## LES SALADES

<b>Salade au Roquefort "Les Carles"</b>	<b>\$22.50</b>
Salad of mixed leaves with a blue cheese dressing	
<b>Salade au Fromage de Chevre</b>	<b>\$26.50</b>
Salad of warm goat's cheese, vine ripened tomato, rocket and toasted pinenuts	
<b>Salade Verte</b>	<b>\$14.50</b>
Salad of lettuce leaves with red wine vinaigrette	
<b>Salade Belge</b>	<b>\$22.50</b>
Belgian endives, pears, walnuts & honey mustard dressing	
<b>Salade de Saumon fumé aux agrumes</b>	<b>\$25.50</b>
New Zealand smoked salmon, mixed leaves and a citrus vinaigrette	
<b>La Salade César</b>	<b>\$22.50</b>
Caesar salad with shaved Parmesan, smoked bacon, croutons, anchovies and a free-range poached egg	

## PLATS PRINCIPAUX

<b>Bœuf à la Bourguignonne en croûte</b>	<b>\$44.00</b>
Beef braised in red wine, onions, lardons and mushrooms with puff pastry and mashed potato	
<b>Le Steak-Frites 250g – Ralphs Meat</b>	<b>\$59.50</b>
Grass fed Eye fillet steak with fries and your choice of sauce – Pepper, Béarnaise, Mushroom or Red wine & shallot	
<b>Entrecôte Grillée 250g MbS4+</b>	<b>\$65.50</b>
Grass fed Black Angus scotch fillet served with fries and your choice of sauce – Pepper, Béarnaise, Mushroom or Red wine & shallot	
<b>Bavette Grillée 190g – Ralphs Meat</b>	<b>\$45.50</b>
Grass fed minute fillet steak with fries, green salad, and your choice of sauce - Pepper, Béarnaise, Mushroom or Red wine and shallot	
<b>Cuisse de Canard Confite</b>	<b>\$45.50</b>
Confit duck legs served with a cauliflower purée, brussel sprout leaves, peas and a truffle sauce	
<b>Carré d'Agneau Rôti au Thym 220g</b>	<b>\$56.00</b>
Oven roasted rack of lamb served with roasted kipfler potatoes, capsicum ragout and mount zero olive oil	
<b>Suprême de Poulet Fermier</b>	<b>\$43.50</b>
Oven roasted, free range chicken breast, marinated in tarragon and thyme, served with asparagus and a black garlic and pear purée, sauce diable	
<b>Plat Végétarien</b>	<b>\$39.50</b>
Baked, zaatar spiced chickpea and vegetable croquettes with capsicum ragout, Persian fetta, sautéed spinach and flat bread	
<b>Filet de Rockling</b>	<b>\$44.50</b>
Grilled or battered rockling fillet served with fries, green salad and tartare sauce	
<b>Poisson du Jour</b>	<b>Market Price</b>
Please see our specials board	

## Garnitures

<b>Pommes Frites</b>	<b>\$10.50</b>
French Fries	
<b>Purée de pommes de terre</b>	<b>\$10.50</b>
Mashed potatoes	
<b>Haricots Verts</b>	<b>\$12.50</b>
Sautéed green beans with garlic and toasted almonds	
<b>Épinards sautés</b>	<b>\$12.50</b>
Sautéed spinach	
<b>Petits pois à la Française</b>	<b>\$12.00</b>
French peas garnished with baby onions, carrots, lardons and lettuce	

LUNCH & DINNER 7 DAYS • NO BYO CAKES • BREAD BASKET \$4.00

- prices include gst - 15% surcharge applies on public holidays -