



BISTRO THIERRY



Hors D'Oeuvres

Les Huîtres	\$5.50ea
Oysters opened to order at the bar with Sauce Mignonnette	
Les Anchoïs	\$18.50
Cuca anchovies served with fresh red radish	
Foie Gras Poêlé "Jean Larnaudie"	\$75.50
Pan seared slice of Foie Gras served with raspberry vinegar glaze	
Soupe à l'Oignon	\$20.00
French onion soup with gruyère crouton	
Caviar "Polanco"	\$180.00
Oscietra Caviar (30g) served with Melba toast & condiments	
Steak Tartare	\$33.50
Traditional finely hand chopped, grass fed eye fillet, lightly spiced, served with melba toast & condiments	
Escargots à la Bourguignonne	\$28.50
Baked snails served with garlic and parsley butter	
Crabe "Soft Shell" en Tempura	\$28.50
Soft Shell Crab in a curry leaf tempura served with a French tarragon coleslaw and finished with a raspberry vinegar glaze	
Sauté de Calamars	\$35.50
Fresh Australian Calamari served with a mixed leaf salad and spicy Provençale sauce	
Cervelles d'Agneau, Prince Albert	\$28.50
Pan-fried lamb's brains wrapped in prosciutto with a sauté of mushrooms and a tarragon mayonnaise	
Assiette de Charcuterie	\$38.50
House made duck, prune and cognac terrine, chicken parfait, rillettes and saucisson sec and tomato relish	

LES SALADES

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

PLATS PRINCIPAUX

Bœuf à la Bourguignonne en croûte	\$44.00
Beef braised in red wine, onions, lardons and mushrooms with puff pastry and mashed potato	
Le Steak-Frites 250g – Ralphs Meat	\$53.50
Grass fed Eye fillet steak with fries and your choice of sauce – Pepper, Béarnaise, Mushroom or Red wine & shallot	
Entrecôte Grillée 250g MbS4+	\$54.00
Grass fed Black Angus scotch fillet served with fries and your choice of sauce – Pepper, Béarnaise, Mushroom or Red wine & shallot	
Bavette Grillée 190g – Ralphs Meat	\$44.50
Grass fed minute fillet steak with fries, green salad, and your choice of sauce - Pepper, Béarnaise, Mushroom or Red wine and shallot	
Cuisse de Canard Confite	\$44.50
Confit duck legs served with a celeriac purée, brussel sprout leaves, peas and a truffle sauce	
Carré d'Agneau Rôti au Thym 220g	\$56.00
Oven roasted rack of lamb served with roasted kipfler potatoes, capsicum ragout and mount zero olive oil	
Suprême de Poulet Fermier	\$43.50
Oven roasted, free range chicken breast marinated in lemon and fresh sage served with white and green asparagus and sauce diable	
Plat Végétarien	\$38.50
Baked, zaatar spiced chickpea and vegetable croquettes with capsicum ragout, Persian fetta, sautéed spinach and flat bread	
Filet de Rockling	\$43.50
Grilled or battered rockling fillet served with fries, green salad and tartare sauce	
Poisson du Jour	Market Price
Please see our specials board	

Garnitures

Pommes Frites	\$10.50
French Fries	
Purée de pommes de terre	\$10.50
Mashed potatoes	
Haricots Verts	\$12.50
Sautéed green beans with garlic and toasted almonds	
Épinards sautés	\$12.50
Sautéed spinach	
Petits pois à la Française	\$12.00
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 -