

BISTRO FRANÇAIS

EST. 2022

CHEF'S SELECTION

\$99pp sharing menu, minimum 2 people
(whole table must participate)

SMALL DISHES

Pain \$6pp

French bread, french butter | GF-VG available

Oeuf mimosa (A) \$12ea 

Free range French devilled eggs, house cured salmon, toasted brioche

Coquilles St. Jacques (A) \$15ea

Half shell scallop, gratin with mixed seafood mornay sauce | GF

Soupe à l'oignon \$26

Onion soup, cheese, croûtons gratiné | GFA

Escargots de Bourgogne \$33

Half dozen snails, garlic, parsley butter | GF

Parfait au foie de volaille \$25

Chicken liver parfait, cassis onion jam, croûtons | GFA

Tartare de Bœuf \$29

Classic beef tartare, egg yolk, croûtons | GFA

Soufflé au Fromage \$25

Twice baked cheese soufflé, cream, hazelnut | V

Crêpes aux Champignons \$26

Baked mushrooms medley crêpes, porcini bechamel, cheese gratiné | V

Assiette de saucisson \$22

San Jose saucisson, pickled onions and cornichons | GF



LARGE DISHES

Boeuf bourguignon \$48

Red wine braised beef cheek, pomme puree, baby onions, lardons, mushroom, roasted carrots | GF

Steak frites \$56

250g black angus, hand cut chips, choice of beef jus | creamy green pepper sauce | café de Paris butter | dijon mustard | GFA

Saumon (A) \$47

Crispy skin Tasmania salmon, buttered tarragon vegetables, pea velouté | GF

Canard deux façon \$55

Crispy confit duck leg, Pan seared duck breast, braised du Puy lentils | GF

Poitrine de porc a la moutard \$40

grilled pork belly, pomme puree, charred brussels sprouts, Dijon mustard sauce | GF

Poulet cordon bleu \$38

Crumbed chicken breast filled with ham and cheese, creamy grain mustard leek sauce

Ratatouille \$36

Baked tomato, zucchini, eggplant, capsicum, and herbs with garlic rub, olive tapenade, garlic rubbed grilled sourdough | GFA - VG

SIDES

Brocolini \$16

Chargrilled brocolini, garlic lemon dressing roasted almond | GF-VG

Pommes frites \$15

Hand cut chips, truffle mayonnaise

Salade verte \$16

Mixed leaves with seasonal raw vegetables, champagne vinaigrette | VG-GF

Pommes de terre au gras de canard \$18

Sauteed kipfler potatoes in duck fat, herbs | GFA



DESSERTS

Crème brûlée \$18

Vanilla crème brûlée, warm madeleine | GFA

Soufflé aux fruit de la passion \$24

Passion fruit soufflé, vanilla ice cream.....Please allow 20 minutes

Sphère au chocolat \$23

Dark chocolate sphere, white chocolate mousse, coffee ice cream, hazelnut praline, warm Carmel sauce | GF

French affogato \$18

Vanilla ice cream, fresh coffee, home baked madeleines Extra liquor + \$5

Plateau de fromage | 1 OR 3 \$18 | \$45

Selection of french cheeses, served with seasonal condiments, fruit, crispy bread | GFA | V

Extras

Vanilla ice cream \$5

Warm madeleines \$6

Opening Hours

Tue-Sun: 11:30-15:00, 17:30-22:00

Contact

☎ 08 8271 1990

✉ bookings@bistrofrancais.com.au

15% surcharge on public holidays

GF - Gluten free | VG - Vegan | V - Vegetarian

GFA - GF Available | A - Australian Seafood

For any dietaries please chat to our staff

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