

Brunch Menu

Available from 8am to 11am Sat & Sun only

Eggs on toast 14 | v | gfa

choose from poached, scrambled, fried with toast of your choice | baguette | sourdough | GF Bread |

ADD ON

-hashbrown + 3

-spinach | confit tomato | roasted mushroom | + 5 each

-avocado | bacon | + 7 each

Croissant au jambon fromage 12

ham and cheese croissant

Pomme rôti 18 v

baked apple, yoghurt, rhubarb compote, oat and hazelnut crumble, honey

Croque monsieur 16

baked sourdough sandwich, filled with swiss cheese, ham and béchamel sauce

+ fried eggs 3

Oeuf en meurette 26 gfa

poached eggs on garlic rub sourdough toast, red wine sauce, mushroom, lardon, baby onion, chives

Oeuf en piperade 24 v

eggs cooked in a red capsicum tomato sauce, parmesan cheese, fresh herbs, toasted baguette

Cassoulet 25 gfa

braised haricot bean with ham, pork sausage and thyme, fried duck egg, sourdough toast

Pain Perdu 25 v

brioche french toast, chestnut paste, vanilla ice cream, roasted almonds, raspberry

Tartine 24 v | gfa

open baguette sandwich, smashed avocado, confit tomato, goat cheese, herbs

+ Poached egg 3

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

For any dietary requirements and allergies, please talk to our staff.

BISTRO | FRANÇAIS

EST. 2022

SMALL DISHES

Pain \$5pp
French bread, french butter | GF-VG available

Oeuf mimosa \$7ea
Free range french deviled eggs, salmon roe, piment d'éspelette | GF

Soupe à l'oignon \$23
Onion soup, Swiss cheese, croûtons gratinés | GFA

Escargots de Bourgogne \$24
Half dozen snails, garlic, and parsley butter | GF

Parfait au foie de volaille \$20
Chicken liver parfait, cassis onion jam, croûtons | GFA

Crevette a l'ail \$27
SA King Prawns, confit garlic, verjuice butter, crispy parsley | GF

Bouchée à la reine \$26
Vol au vent puff pastry, poached chicken, mushroom velouté

Soufflé au Fromage \$20
Twice baked cheese soufflé, cream, hazelnut | V

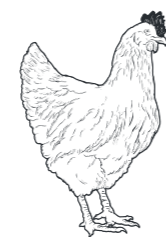
Coquilles St. Jacques \$26
Grilled half shells scallops, tarragon beurre blanc, fennel & apple salad | GF

Crêpes aux Champignons \$24
Baked mushrooms medley crêpe, porcini, bechamel sauce, cheese gratinee | V

Magret de canard \$29
Sous vide duck breast, parsnip puree, orange sauce | GF

Assiette de saucisson \$16
San Jose saucisson, pickled onions and cornichons | GF

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LARGE DISHES

Boeuf bourguignon \$40
Red wine braised beef cheek, pomme puree, bourguignon sauce, lardons, mushroom, roasted carrots | GF

Steak frites \$48
300g SA sirloin steak, hand cut chips, choice of beef jus, or creamy green pepper, or café de Paris butter or dijon mustard | GF
Extra pan seared foie gras | \$27.50

Poisson du Marche MP
Fish of the day

Cassoulet au confit de canard \$39
Crispy duck leg, braised haricot beans with ham, pork sausage & thyme | GF

Côte de porc charcutière \$36
Grilled pork cutlets, mustard and cornichon sauce, duck fat potato | GF

Poulet cordon bleu \$34
Crumbed chicken breast filled with ham and cheese, creamy grain mustard leeks

Ratatouille \$31
Baked tomato, zucchini, eggplant, capsicum, and herbs, olive tapenade, grilled sourdough | GFA - VG

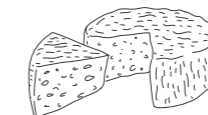
SIDES

Broccolini \$16
Chargrilled broccolini, garlic lemon dressing roasted almond | GF-V

Pommes frites \$12
Hand cut chips, herbs, salt | VG | GF

Salade du Jardin \$14
Mixed leaves with seasonal raw vegetables, champagne vinaigrette

Pommes de terre au gras de canard \$16
Sauteed kipfler potatoes in duck fat, herbs | GF



CHEF'S SELECTION

Sharing menu \$89 per person, minimum 2 people, and the whole table must participate.

DESSERTS

Crème brûlée \$16
Vanilla crème brûlée, madeleine | GFA

Soufflé aux fruit de la passion \$22
Passion fruit souffle, vanilla ice cream
-- Please allows 20 minutes

Sphère au chocolat \$20
Dark chocolate sphere, white chocolate mousse, coffee icecream, hazelnut praline, warm caramel sauce | GF

Mille-feuille à la pistache \$18
Pistachio custard and puff pastry layered cake, raspberry

Plateau de fromage \$15 | \$40
Selection of French cheeses, 1 or 3, served with seasonal condiments, fruits, and crispy bread | GF available | V

Extras
-- Vanilla ice cream \$5
-- Warm madeleines \$6

Opening Hours

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

Sat-Sun: 8:00 -15:00, 17:30-22:00

Contact

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✉ bookings@bistrofrancais.com.au

15% surcharge on public holidays