

# BISTRO FRANÇAIS

EST. 2022

## CHEF'S SELECTION

\$89pp sharing menu, minimum 2 people,  
whole table must participate

## DESSERTS

Crème brûlée \$18

Vanilla crème brûlée, warm madeleine | GFA

Soufflé aux fruit de la passion \$23

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

Mousse au chocolat \$20

Dark chocolate mousse, hazelnut praline, mixed berry compote | 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](mailto:bookings@bistrofrancais.com.au)

15% surcharge on public holidays

## SMALL DISHES

Pain \$6pp

French bread, french butter | GF-VG available

Oeuf mimosa \$8ea

Free range french devilled eggs, salmon roe,  
piment d'espelette | GF

Soupe à l'oignon \$24

Onion soup, cheese, croûtons gratiné | GFA

Escargots de Bourgogne \$29

Half dozen snails, garlic, parsley butter | GF

Parfait au foie de volaille \$24

Chicken liver parfait, cassis onion jam, croûtons | GFA

Crevette à l'ail \$32

SA King Prawns, confit garlic, verjuice butter, parsley | GF

Soufflé au Fromage \$24

Twice baked cheese soufflé, cream, hazelnut | V

Coquilles St. Jacques \$30

Grilled half shells scallops, tarragon beurre blanc fennel,  
apple salad, salmon roe | GF

Crêpes aux Champignons \$25

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

Assiette de saucisson \$18

San Jose saucisson, pickled onions and cornichons | GF

GF - Gluten free | VG - Vegan

V - Vegetarian | GFA - GF Available

For any dietaries please chat to our staff

## LARGE DISHES

Boeuf bourguignon \$44

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

Steak frites \$52

300g SA sirloin, hand cut chips, choice of beef jus |  
creamy green pepper sauce | café de Paris butter | dijon  
mustard | GFA (Extra pan seared foie gras | \$30)

Saumon \$45

Oven baked Tasmanian salmon, confit garlic sauté  
spinach, saffron cream sauce, pomme paille | GF

Confit de canard \$42

Crispy duck leg with duck fat potatoes, green beans,  
lardon and shallot salad | GFA

Côte de porc au poivre vert \$38

Grilled pork cutlets, creamy green pepper sauce,  
duck fat potato | GFA

Poulet cordon bleu \$36

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

Ratatouille \$34

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

## SIDES

Broccolini \$16

Chargrilled broccolini, garlic lemon dressing  
roasted almond | GF-V

Pommes frites \$14

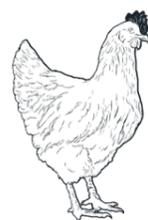
Hand cut chips, herb salt

Salade du jardin \$15

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



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