

BISTRO | FRANÇAIS

EST. 2022

SMALL DISHES

Pain French bread, D'Isigny butter GF-VG available	\$12
Oeuf mimosa Free range french deviled eggs, salmon roe, piment d'éspelette GF	\$7 ea.
Soupe à l'oignon Onion soup, Swiss cheese, croûtons gratinés GF available	\$23
Escargots de Bourgogne Half dozen snails, garlic, and parsley butter GF	\$24
Parfait au foie de volaille Chicken liver parfait, cassis onion jam, croûtons GF available	\$20
Crevette a l'ail SA King Prawns, confit garlic, verjuice butter, crispy parsley GF	\$26
Tarte fine Potatoes, leek, and rosemary puff pastry tart, goat cheese mousse, roasted almonds V	\$25
Soufflé gratiné Twice baked cheese soufflé, cream, hazelnut V	\$20
Coquilles St. Jacque Half shells WA scallop, pea puree, crispy lardons GF	\$26
Crêpes aux Champignons Baked mushrooms medley crêpe, porcini, bechamel sauce, cheese gratinee V	\$24
Aumônière aux legumes Crispy brick pastry parcel filled with seasonal vegetables, herbs and almond, roasted pumpkin puree VG	\$20
Assiette de saucisson San Jose saucisson, pickled onions and cornichons GF	\$16
Pâté de campagne House country style pork, duck liver and prunes pate, toasted sourdough, cornichons, mustard GF Available	\$18

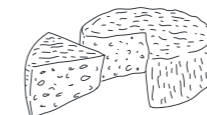


LARGE DISHES

Boeuf bourguignon Red wine braised beef cheek, parsnip puree, bourguignon sauce, roasted carrots GF	\$40
Steak frites Black angus sirloin steak, hand cut chips, served with beef jus, or creamy green pepper, or café de Paris butter or mustard GF Extra pan seared foie gras \$27	\$48
Saumon Tasmanian grilled salmon, caper and shallot crushed potatoes, champagne sauce, sugar snap peas GF	\$36
Confit de canard Crispy duck leg, duck fat potatoes, green salad with red onions, orange and star anise sauce GF	\$38
Poulet cordon bleu Crumbed chicken breast filled with ham and cheese, creamy grain mustard leeks	\$34
Ratatouille Baked tomato, zucchini, eggplant, capsicum, and herbs, olive tapenade, grilled sourdough GF available - VG	\$30

SIDES

Broccolini Chargrilled broccolini, garlic lemon dressing roasted almond GF-V	\$16
Pommes frites Herbs, salt VG GF	\$12
Salade du Jardin Mixed leaves with seasonal raw vegetables, champagne vinaigrette	\$14
Pommes de terre au gras de canard Sauteed kipfler potatoes in duck fat, herbs GF	\$16



CHEF'S SELECTION

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

DESSERTS

Crème brûlée Vanilla crème brûlée, almond tuille GF available	\$16
Soufflé aux fruit de la passion Passion fruit souffle, vanilla ice cream -- Please allows 20 minutes	\$22
Sphère au chocolat Dark chocolate sphere, white chocolate mousse, coffee icecream, hazelnut praline, warm caramel sauce GF	\$20
Tarte au citron Lemon tart, caramelized meringue, pistachio crumb, agrumes caramel syrup GF	\$18
French affogato Vanilla ice cream, fresh coffee, home baked honey madeleines -- Extra liquor +\$5	\$18
Plateau de fromage Selection of French cheeses, 1 or 3, served with seasonal condiments, fruits, and crispy bread GF available V	\$15 \$40
Extras -- Vanilla ice cream \$5 -- Whipped cream \$3 -- Warm madeleines \$6	

GF - Gluten free | VG - Vegan | V - Vegetarian
For any dietary requirements and allergies, please talk to our staff.

Opening Hours

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

Contact

☎ 08 7001 9210

✉ bookings@bistrofrancais.com.au

15% surcharge on public holidays

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