

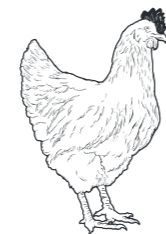
BISTRO FRANÇAIS

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
Raviolis canard et foie gras Raviolis filled duck, Foie gras and porcinis, duck consommé	\$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
Confit de poitrine de porc Confit pork belly, calvados roasted apples, fermented garlic honey GF	\$25
Crêpes aux fruits de mer Baked prawns, salmon, scallops, lobster crepes, seafood bisque, herbs crumb	\$28
Panier aux champignons Pastry shell filled with confit mushrooms en persillade, artichoke puree V	\$24
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

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

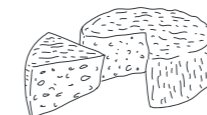


LARGE DISHES

Boeuf bourguignon Red wine braised beef cheek, parsnip puree, bourguignon sauce, roasted carrots GF	\$40
Steak frites 300g 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
Crevettes Grilled SA king prawns, confit fennel, marjoram bisque	\$42
Saumon Tasmanian grilled salmon, barigouille, verjuice beurre blanc GF	\$37
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
Choux fleur mornay Cauliflower gratin, mornay sauce V	\$16
Pommes de terre au gras de canard Sautéed 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 framboise et chocolat blanc Raspberry and white chocolate souffle, vanilla ice cream, pistachio crumb	\$24
Sphère au chocolat Dark chocolate sphere, white chocolate mousse, coffee icecream, hazelnut praline, warm caramel sauce GF	\$20
Mont blanc poire et amande Pear and almond financier, chocolate ice cream, chantilly, chestnut cream GF	\$20
French affogato Vanilla ice cream, fresh coffee, home baked chocolate financier 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 Chocolate financier \$10 Vanilla ice cream \$5 Whipped cream \$3	

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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