

Bistrot BISOU

— PARTAGER —

'TOOLUNKA CREEK' HOUSE MARINATED OLIVES 8
VG GFO NFO

'BOOMER BAY' TASMANIAN OYSTERS 7 - EACH
mignonette & lemon
1/2 dozen - 38
1 dozen - 72
A GFO DFO NFO

PARMESAN & ROSEMARY FOCACCIA 8
chive & confit garlic compound butter
NFO

(4) WOODFIRED GRILLED TIGER PRAWN SKEWER 9
butter, lemon, garlic & parsley
A GFO DFO NFO

— ENTREE —

DUCK LIVER PARFAIT 18
mandarin compote, salted gingerbread-hazelnut crumb
warm brioche & red sorrel
NFO

FRENCH ONION SOUP 16
'Gruyere' cheese & chives
GFO NFO

— A CÔTÉS —

FRITES 12
garlic aioli
V GFO DFO NFO

HARICOT VERTS AMANDINE 12
bacon, toasted almonds & lemon oil
VO GFO DFO NFO

ROAST PORTOBELLO MUSHROOMS 12
tarragon butter & grated parmesan
V GFO NFO

GARDEN LEAF SALAD 12
balsamic dressing
V GFO DFO NFO

VIANDE DE BOEUF AUSTRALIENNE

250G 100-DAY GRAIN FED PORTERHOUSE 36

350G DRY AGED 'VICTORIAN' PORTERHOUSE ON THE BONE 60

LEMON & THYME MARINATED HALF CHICKEN 34

Frites & choice of sauce:

Café de Paris
GFO NFO

Salsa Verde
GFO DFO NFO

Green Peppercorn
GFO NFO

— TERRE ET MER —

VEGETARIAN HACHIS PARMENTIER 30
Puy lentil, root vegetables & herbs
gratinated parmesan potato
VGO GFO DFO NFO

ORANGE ROUGHY CASSOULET 38
chorizo, mussels, celery, carrot, white bean
roma tomatoes, baby spinach & chicken broth
A GFO NFO

— DESSERTS —

TRIPLE BERRY CLAFOUTIS TART 14
vanilla bean ice cream

NO BAKE CHOCOLATE GANACHE TART 14
Chantilly cream, fresh berries & cocoa dusting
GFO

DIETARIES
V | Vegetarian
VG | Vegan
NFO | Nut Friendly Option
GFO | Gluten Friendly Option
DFO | Dairy Friendly Option

SEAFOOD CLASSIFICATION
A | Australian
I | Imported
M | Imported