

A LITTLE BISOU

3 COURSE \$49

& a glass of wine

– ENTREE –

DUCK LIVER PARFAIT

mandarin compote, salted gingerbread-hazelnut crumb
warm brioche & red sorrel

NFO

FRENCH ONION SOUP

'Gruyere' cheese & chives

GFO NFO

– MAIN –

BRAISED 'LODDON VALLEY' LAMB SHANK

confit baby carrots, buttered mash
tomato concasse, herbs & pan jus

GFO NFO

BARRAMUNDI CASSOULET

chorizo, mussels, celery, carrot, white bean
roma tomatoes, baby spinach & chicken broth

A GFO NFO

– DESSERT –

TRIPLE BERRY CLAFOUTIS TART

vanilla bean ice cream

NO BAKE CHOCOLATE GANACHE TART

Chantilly cream, fresh berries & cocoa dusting

GFO

– SIDES –

'HAWKS FARM' HOMEMADE CHUNKY CHIPS 12

rosemary salt & garlic aioli

V GFO DFO NFO

ROAST PORTOBELLO MUSHROOMS 12

tarragon butter & grated parmesan

V GFO NFO

HARICOT VERTS AMANDINE 12

bacon, toasted almonds & lemon oil

VO GFO DFO NFO

GARDEN LEAF SALAD 12

balsamic dressing

V GFO DFO NFO

Bistrot
BISOU