

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

GRILLED ASPARAGUS & POACHED EGG 18
sauté mushrooms, tarragon, toasted sourdough
hollandaise sauce
V GFO NFO

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

– A CÔTÉS –

'HAWKS FARM' HOMEMADE CHUNKY CHIPS 12
rosemary salt & 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 42

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

300G 'SANCHOKU' WAGYU PORTERHOUSE MB4-5 68

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

BRAISED 'LODDON VALLEY' LAMB SHANK 38
confit baby carrots, buttered mash
tomato concasse, herbs & pan jus
GFO NFO

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

– DESSERTS –

ÎLE FLOTTANTE 14
poached meringue, crème anglaise
caramel sauce & toasted almonds
GFO NFO

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



— SET MENU —

2 Courses 62 | 3 Courses 72

accompanied by 1 side per person

ENTRÉE

DUCK LIVER PARFAIT

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

GRILLED ASPARAGUS & POACHED EGG

sauté mushrooms, tarragon, toasted sourdough
hollandaise sauce
V GFO NFO

FRENCH ONION SOUP

'Gruyere' cheese & chives
GFO NFO

MAIN

BRAISED 'LODDON VALLEY' LAMB SHANK

confit baby carrots & buttered mash
GFO NFO

ORANGE ROUGHY CASSOULET

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

250G 'AUGUSTUS' PORTERHOUSE

Café de Paris / Cognac & Green Peppercorn Sauce / Salsa Verde
GFO NFO
\$10 supplement

SIDES

FRITES

garlic aioli
GFO DFO NFO

ROAST PORTOBELLO MUSHROOMS

tarragon butter & grated parmesan
V GFO NFO

GARDEN LEAF SALAD

balsamic dressing
V GFO DFO NFO

DESSERT

ÎLE FLOTTANTE

poached meringue, crème anglaise
caramel sauce & toasted almonds
GFO NFO

TRIPLE BERRY CLAFOUTIS TART

vanilla bean ice cream

No substitutions | Please advise of any dietary requirements. Some items may contain or come into contact with allergens. 10% surcharge applies on Public Holidays