

# BISTROT d'ORSAY

## TO SHARE

CHILLI, GARLIC AND ROSEMARY ROASTED KALAMATA OLIVES	\$14,5
HOUSE MADE BRANDIED DUCK LIVER PÂTÉ, CORNICHONS	\$24,5
CHARCUTERIE BOARD SELECTION of pâtés, terrine, cured meats & pickles (for 2 people)	\$39,5

## ENTREE

<b>GRILLED OCTOPUS</b> with raspberry vinaigrette, grilled eggplant and capsicum	\$26,5
<b>PRAWNS AND SCALLOPS ST. JACQUES</b> sautéed prawns & scallops in a rich, gratinated seafood volute	\$31,5
<b>JAMON SERRANO CROQUETTES</b> with lemon aoli and herb salad	\$25,5
<b>MIDDLE EASTERN WARM QUINOA SALAD</b> with roasted cauliflower & broccoli, fresh herbs, barberries, almonds, pistachio & labna	\$23,5/\$32,5
<b>STEAK TARTARE</b> with Parmesan custard, quail egg & croutons	\$29,5
<b>CALAMARI</b> polenta dusted with rosemary salt, olive tapenade roquette & aioli	\$26,5
<b>PAN SEARED SCALLOPS</b> on a leek and green pea purée, served with micro herbs, fried capers and truffle oil	\$29,5
<b>GOAT CHEESE SOUFFLÉ</b> with beetroot & orange compote, frisée & walnut salad	\$28,5

## SIDES

Iceberg lettuce, tarragon, shallot & mustard vinaigrette	\$14,5
Wilted baby spinach	\$13,5
Roquette & Parmesan salad	\$13,5
Green beans, butter sautéed with toasted almonds	\$13,5
Pommes frites	\$13,5
Potato purée	\$14,5



Payment Processing fee of 1.8% applies to all credit cards

SINCE 1996