

BISTROT d'ORSAY

TO SHARE

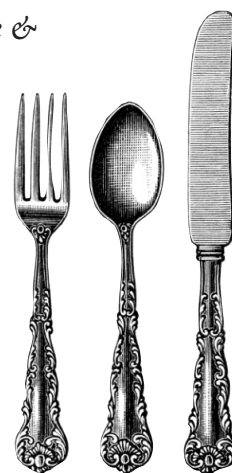
CHILLI, GARLIC AND ROSEMARY ROASTED KALAMATA OLIVES	\$12,5
HOUSE MADE BRANDIED DUCK LIVER PÂTÉ, CORNICHONS	\$19,5
CHARCUTERIE BOARD SELECTION of pâtés, terrine, cured meats & pickles (for 2 people)	\$34,5

ENTREE

GIN & DILL CURED ATLANTIC SALMON <i>with fried capers</i> <i>herb salad and horseradish cream</i>	\$24,5
PRAWNS AND SCALLOPS ST. JACQUES <i>sautéed prawns & scallops in a rich, gratinated seafood volute</i>	\$24,5
PORK BELLY <i>slow roasted, crispy skin with a sweet glaze and shaved fennel, frisée salad</i>	\$23,5
MIDDLE EASTERN WARM QUINOA SALAD <i>with roasted cauliflower & broccoli, fresh herbs, barberries, almonds, pistachio & labna</i>	\$19,5/\$25,5
STEAK TARTARE <i>with Parmesan custard, quail egg & croutons</i>	\$24,5
CALAMARI <i>polenta dusted with rosemary salt, olive tapenade roquette & aioli</i>	\$23,5
SCALLOPS <i>pan seared with celeriac purée and mild chorizo dressing</i>	\$24,5
GOAT CHEESE SOUFFLÉ <i>with beetroot & orange compote, frisée & walnut salad</i>	\$23,5

SIDES

Iceberg lettuce, tarragon, shallot & mustard vinaigrette	\$10,5
Wilted baby spinach	\$12,5
Roquette & Parmesan salad	\$11,5
Green beans, butter <i>sautéed</i> with toasted almonds	\$12,5
Pommes frites	\$10,5



Payment Processing fee of 1.8% applies to all credit cards

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MAIN

- POTATO GNOCCHI** *pan-fried with sautéed field mushrooms, chard hazelnuts, vincotto, truffle oil & shaved Parmesan* **\$33,5**
- DUCK AND PEA RISOTTO** *with rich duck jus* **\$35,5**
- LINGUINI** *with prawns, scallops, fish & mussels, leek, tomato, chervil & roquette* **\$39,5**
- ROASTED BLUE EYE FILLET** *crispy skinned fillet with sautéed kipfler potatoes green peas, roasted cherry tomatoes in a fish fumet* **\$39,5**
- CONFIT DUCK LEG** *served on a bed of braised brussel sprouts in a mild mustard & duck jus sauce* **\$37,5**
- ROASTED LAMB SHOULDER** *with du Puy lentils, lamb jus and salsa verde* **\$38,5**
- COQ AU VIN (blanc)** *French classic -braised free range chicken, button mushrooms lardons, baby potatoes in a rich white wine reduction* **\$29,5**
- RABBIT PITHIVIER** *wild mushroom & rabbit pie with a frisée & hazelnut salad served with jus and vincotto garnish* **\$34,5**
- VEAL SCHNITZEL** *with a Panko and Parmesan crumb, house slaw with seeded mustard dressing* **\$32,5**

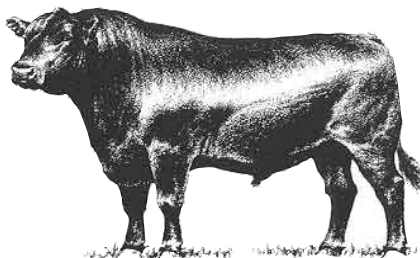
BOUILLABAISSE

Marseilles' famous soup of prawns, scallops, fish & mussels in a saffron, tomato, fennel broth with crouton & rouille

*Entrée \$26,5
Main Course \$39,5*

FROM THE GRILL

- PRIME GOULBURN VALLEY** **\$42,5**
EYE FILLET
Char-grilled with bordelaise sauce hand cut chips & confit garlic
- SCOTCH FILLET - grass fed** **\$39,5**
Char-grilled - Roasted Swiss brown mushrooms, parsley & Parmesan garnish - truffle oil
- STEAK FRITES** **\$29,5**
Classic Paris favourite with café de Paris butter



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DESSERT

<i>Vanilla crème brûlée</i>	\$18,5
<i>Classic pear tarte tatin roasted almond ice cream</i>	\$19,5
<i>Caramelised white chocolate parfait on a gingered caramel and macadamia tart</i>	\$19,5
<i>Chocolate mousse with strawberry compote and a crisp tuille</i>	\$18,5
<i>Sorbet de Jour</i>	\$6,5



BY THE GLASS

2016

Longview

Late Harvest Riesling

Adelaide Hills S.A.

\$15,0

Fromage

Plate of three cheeses

\$29,5

Comté

Produced in the Massif du Jura region of France, it is loved for its aromatic richness the texture is semi hard, and the taste is sweet and slightly nutty.

Saint Agur

Produced in the village of Beauzac in the Monts du Velay. It is a double-cream blue cheese made from pasteurized cow's milk, its tangy and creamy nature are balanced with a sharp bite.

Buche d'Affinois

Buche d'Affinois Produced in Loire in the Rhône-Alpes region of France. It is a beautiful smooth, creamy and delicate surface-ripened cow's milk cheese, with a buttery flavour and a mild sweetness.

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