

# BISTROT d'ORSAY

## MAIN

<b>POTATO GNOCCHI</b> <i>pan-fried with sautéed field mushrooms, chard hazelnuts, vincotto, truffle oil &amp; shaved Parmesan</i>	\$27,5
<b>RISOTTO</b> <i>duck &amp; pea, rich duck jus</i>	\$33,5
<b>LINGUINI</b> <i>with prawns, scallops, fish &amp; mussels, leek, tomato, chervil &amp; roquette</i>	\$39,5
<b>PAN SEARED BARRAMUNDI</b> <i>crispy skinned fillet with saffron jus panzanella salad of croutons, cherry tomatoes, capers &amp; basil</i>	\$38,5
<b>CONFIT DUCK LEG</b> <i>served on a bed of braised brussel sprouts in a mild mustard &amp; duck jus sauce</i>	\$37,5
<b>ROASTED LAMB SHOULDER</b> <i>salsa verde and rosemary potatoes</i>	\$38,5
<b>COQ AU VIN</b> <i>(blanc) French classic -braised free range chicken, button mushrooms lardons, baby potatoes in a rich white wine reduction</i>	\$29,5
<b>RABBIT PITHIVIER</b> <i>wild mushroom &amp; rabbit pie with a frisée &amp; hazelnut salad served with jus &amp; vincotto garnish</i>	\$29,5
<b>VEAL SCHNITZEL</b> <i>with a Panko and Parmesan crumb, house slaw with seeded mustard dressing</i>	\$32,5

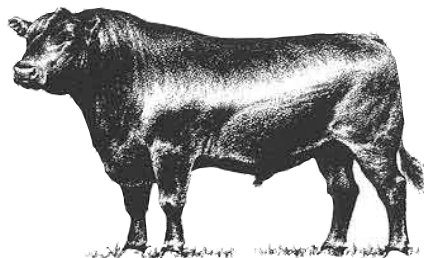
### BOUILLABAISSE

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

Entrée \$24,5  
Main Course \$39,5

## FROM THE GRILL

<b>PRIME GOULBURN VALLEY</b>	\$42,5
<b>EYE FILLET</b> <i>Char-grilled with bordelaise sauce hand cut chips &amp; confit garlic</i>	
<b>SCOTCH FILLET - grass fed</b>	\$39,5
<i>Char-grilled - Roasted Swiss brown mushrooms, parsley &amp; Parmesan garnish - truffle oil</i>	
<b>STEAK FRITES</b>	\$27,5
<i>Classic Paris favourite with café de Paris butter</i>	



Payment Processing fee of 1.8% applies to all credit cards

🌿 SINCE 1996 🌿