La Petite Bistro

To Start

Baguette

Crispy baguette with garlic butter \$10.00 Add cheese for an extra \$3.00

Soup Du Jour

Chefs soup of the day served with cheesy crouton. \$15.00

Veal and Chicken terrine

House made terrine served with pickled almonds and our own red onion jam and crispy bread. \$14.00

Smoked Salmon blini

Smoked salmon served on a light blini with dill whipped cream and lemon glaze. \$16.00

Confit tomato crostini

Tomatoes lightly roasted in olive oil served with local goat curd and balsamic glaze. \$14.00

Raw market salad

Mixed leaf salad with pickled beetroot, heirloom tomatoes & greens drizzled with French dressing \$13.00

<u>Sides</u>

French Fries \$8.00 Green beans with roasted almonds \$8.00 Mixed leaf salad \$8.00 Roasted sweet potato \$8.00 Sweet peas and sugar snaps \$8.00

<u>Main Course</u>

Duck a l'Orange

Slow cooked duck breast served on a buttery carrot puree, sliced orange segments and a blood orange reduction. \$31.00

Boeuf Bourguignonne

Hearty beef & red wine stew with carrot and mushroom served with a side of mash and buttered green beans. \$28.00

Moules Marinière

Mussels with a white wine cream broth and a side of French fries. \$21.00

Trout Amandine

Pan fried trout fillet with shaved almond and caper beurre noisette served with fresh greens and caramelized lemon slices \$32.00

Chicken Roulade

Chicken breast fillet rolled with sundried tomato pesto, wrapped in pancetta served crushed green peas and sweet potato \$29.00

Tomato Pates Linguine

Creamy linguini pasta with confit tomato pesto and wild roquette finished with crumbled blue cheese to serve \$26.50

Porterhouse

8oz grass fed sirloin steak cooked to your preference served with red wine jus and French fries \$32.00

Rib Eye

12oz grain fed local rib eye steak on the bone cooked to your preference served with red wine jus and French fries \$41.00