



HAIG^{RD.} BISTRO

TAKEAWAY MENU

LES ENTRÉE

HUÎTRES | \$27 *half dozen* \$54 *dozen*

Freshly shucked Oysters with French eschalot vinaigrette

PATE MAISON | \$16

Duck liver parfait, onion jam & home made Brioche

SOUFFLÉ AU ROQUEFORT | \$19

Twice baked blue cheese souffle with poached pear

TERRINE DE CHAMPAGNE | \$16

Homemade pork, veal and duck terrine with compote d'onions, cornichons and baguette

SOUPE À L'OIGNON | \$16

Classic French onion soup, gratinée with bread & gruyère cheese

LES PLATS

POISSON EN PAPILOTES | \$30

Wild QLD barramundi, oven baked in a paper bag, potato gratin, artichoke, courgette & lemon aioli

CANARD ROTI | \$32

Oven roasted Duck, braised red cabbage, spaetzle, cranberries and port wine jus

CÔTE DE BOEUF | \$39

Eye fillet 220g Black Angus with cafe de paris & red wine jus, bistro potatoes

** Add on shaved WA Périgord truffle + \$25 **

LES GNOCCHI | \$29

Pan seared gnocchi with beurre noisette, forest mushroom and truffle

DESSERTS

L'EXOTIQUE | \$13

Pavlova meringue, raspberry, lemon curd, fruit de la passion & biscuit maison

VALRHONA CHOCOLATE FUDGE BROWNIE | \$13

SIDE

Mesclun Salad / Bistro fries w truffled aioli | \$9

Blanched seasonal vegetables / Dauphinoise potatoes | \$11

*** TAKE AWAY AVAILABLE FROM 4:30PM ~ 8:30PM ***
SIMPLY CALL 0452 522 770 TO PLACE YOUR ORDER !