

# HAIG<sup>RD.</sup> BISTRO

## LES ENTREES

### HUÎTRES

Three freshly shucked Oysters with French eshallot vinaigrette  
<< Add on oyster \$4.50 each >>

### 1/2 DOZEN ESCARGOT À L'ALSACIENNE

Sizzling hot snails out of shell with a garlic herb butter broth & bread

### TERRINE DE CAMPAGNE

Pork, Veal, Duck terrine with compote d'onions, cornichons & baguette

### SOUFFLÉ DU JOUR

Twice baked Cheese Soufflé of the day

### SOUPE À L'OIGNON

Classic French onion soup, gratinée with bread & gruyère cheese

## LES PLATS

### POISSON EN PAPILOTES

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

### CANARD RÔTI

Oven roasted duck, braised red cabbage, speatzle, cranberries & port wine jus

### POULET À LA CRAPAUDINE

Dijon marinated spatchcock, crushed potatoes, olives, sauce vierge & tarragon

### LES GNOCCHI

Pan seared gnocchi with beurre noisette, forest mushroom and truffle

### CÔTE DE BOEUF

Today's butchers cut, café de paris & red wine jus, bistro potatoes

## LES DESSERTS

### CRÊPES SUZETTE

Flamed crepe with grand manier sauce & ice cream

### L'ASSIETTE DE CHOCOLAT

Chocolate parfait, white chocolate mousse, chocolate soil, pistachio & raspberry gel

### L'EXOTIQUE

Our take on the pavlova meringue, raspberry, lemon curd, fruit de la passion & biscuit maison

### FROMAGE DU BERGER

Cheese of the day served with condiments

## ACCOMPAGNEMENTS

Mesclun Salad / Bistro fries w truffled aioli | \$9  
Blanched seasonal vegetables / Dauphinoise potatoes | \$11

**2 COURSE SET MENU \$58 P.P // 3 COURSE SET MENU \$72 P.P**  
**WITH OPTION OF MATCHING WINES \$45 P.P**

----- MENU IS SUBJECT TO CHANGE -----

15% surcharge applies on public holidays / \$15 bottle applies BYO wine on Wednesday & Thursday only

