

# HAIG RD. BISTRO

## *The French Mood*

*Now firmly established as a favourite neighbourhood eatery in charming Auchenflower, Haig Rd Bistro has served regulars and new diners alike fine dining options (and more than a touch of rustic European charm) since late 2019.*

*It is our hope and mission that our guests will experience authentic, high quality food, drinks and service in surroundings that feel like a warm and welcoming home.*

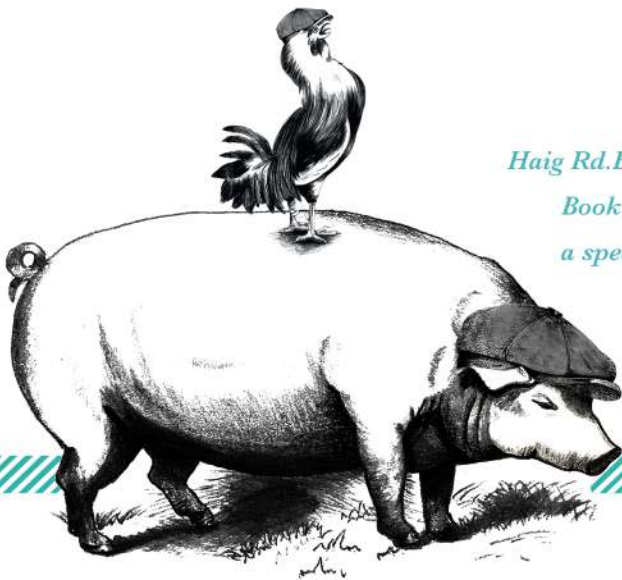
*We hope you enjoy it. Bon appétit!*

### TO SHARE

#### TARTE FLAMBEE / FLAMMEKUECHE

*Tarte Flambee originates from Alsace, France, a region located toward the German border. Tarte Flambee has a thinly rolled yeast free base, spread with flavoursome fromage blanc (fresh cheese / quark) and it is scattered with various ingredients. Tarte Flambee are best enjoyed when shared with friends and family.*

<b>GRATINÉE</b>	<i>Onion, bacon and gruyere cheese</i>	<b>\$ 20.50</b>
<b>RATATOUILLE</b>	<i>Aubergine, Spanish onion, capsicum and zucchini</i>	<b>\$ 20.50</b>
<b>SAUMON</b>	<i>Cured salmon, Spanish onion, capers and rocket</i>	<b>\$ 21.50</b>
<b>FORESTIERE</b>	<i>Swiss brown mushroom, shaved pamesan and truffle</i>	<b>\$ 21.50</b>
<b>PROVENÇALE</b>	<i>Tomato, white anchovies, onion and olives</i>	<b>\$ 21.50</b>
<b>ST TROPEZ</b>	<i>Creole style marinated prawn, roasted garlic oil &amp; parsley</i>	<b>\$ 21.50</b>



*Haig Rd. Bistro is the perfect venue for intimate functions.  
Book out the bistro to celebrate a Christmas party or  
a special occasion! -think of our home as your home.*

  [www.haigrdbistro.com.au](http://www.haigrdbistro.com.au)



# HAIG RD. BISTRO

## LES ENTRÉES

### HUÎTRES

Three freshly shucked Oysters with French eschalot vinaigrette  
« Add on oyster \$4.80 each »

### 1/2 DOZEN ESCARGOT À L'ALSACIENNE

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

### PÂTÉ MAISON

Duck liver parfait, onion jam & home made Brioche

### SOUFFLÉ DU JOUR

Twice baked Roquefort cheese soufflé with red wine poached pear

### NOIX DE SAINT JACQUES

Seared scallops with mango chilli salsa, avocado, lime, mint & crisp prosciutto

## LES PLATS

### POISSON EN PAPILOTES

Wild QLD barramundi, oven baked in a paper bag with potato gratin, fennel, tomatoes duo, black olives, baby capers & lemon

### CANARD RÔTI

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

### POULET BASQUAISE

Chicken boudin stuffed with garlic & basil risotto, mild capsicum ratatouille

### LES GNOCCHI

Pan seared gnocchi with beurre noisette, forest mushroom and truffle oil

### CÔTE DE BOEUF

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

## LES DESSERTS

### CRÊPES SUZETTE

Flamed crepe with grand mamier sauce & ice cream

### CHOCOLAT NOIR ET DUO DE CITRONS

Crispy and frothy dark chocolate tart with lime curd & lemon sorbet

### NOUGAT GLACÉ

Homemade nougat ice cream with pistachios, cranberries, strawberry coulis

### FROMAGE DU BERGER

Cheese of the day served with condiments

## ACCOMPAGNEMENTS

Mesclun Salad / Bistro fries w truffled aioli | \$12  
Ratatouille / Fresh heirloom tomatoes with pistou | \$14

**2 COURSE SET MENU \$69 P.P // 3 COURSE SET MENU \$89 P.P  
WITH OPTION OF MATCHING WINES \$39 P.P // \$58 P.P**

