

HAIG RD. BISTRO

The French Mood

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.

GRATINÉE	<i>Onion, bacon and gruyere cheese</i>	\$ 25.50
RATATOUILLE	<i>Aubergine, Spanish onion, capsicum and zucchini</i>	\$ 25.50
SAUMON	<i>Cured salmon, Spanish onion, capers and rocket</i>	\$ 27.50
FORESTIERE	<i>Swiss brown mushroom, shaved parmesan and truffle</i>	\$ 27.50
PROVENÇALE	<i>Tomato, white anchovies, onion and olives</i>	\$ 27.50
ST TROPEZ	<i>Creole style marinated prawn, roasted garlic oil & parsley</i>	\$ 27.50
LA ROCHELLE	<i>8 or 12 mornay oysters, spinach & Parmesan cheese</i>	\$ 39.00 \$ 59.00

2 COURSE SET MENU \$69 P.P // 3 COURSE SET MENU \$89 P.P
WITH OPTION OF MATCHING WINES \$39 P.P // \$59 P.P

HUÎTRES

\$4.80 single | \$28 half dozen | \$56 dozen

Freshly shucked Tasmanian Pacific Oysters with French eschalot vinaigrette

LES ENTRÉES

½ DOZ ESCARGOT À L'ALSACIENNE

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

PÂTÉ MAISON

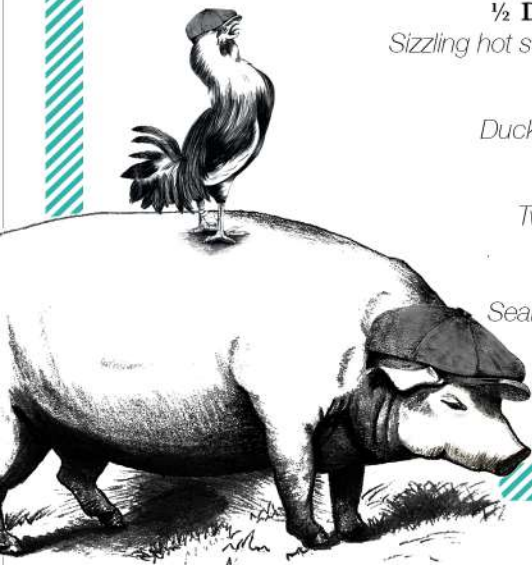
Duck liver parfait, onion jam & home made Brioche

SOUFFLÉ À LA TRUFFE

Twice baked black truffle soufflé & hazelnuts

NOIX DE SAINT JACQUES

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



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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

« Add Foie Gras \$18 »

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

ESPRESSO MARTINI

Coffee, Belvedere vodka & Kahlua with a French macaroon

ACCOMPAGNEMENTS

Baguette with French butter | \$8

Mesclun Salad / Bistro fries w truffled aioli | \$12

Ratatouille / Blanched seasonal market vegetables | \$14

CHEESE

FROMAGE DU BERGER

1 cheese \$19 | 2 cheese \$29 | 3 cheese \$39

Cheese of the day served with condiments

Haig Rd Bistro is the perfect venue for celebrating a special occasion and any type of intimate function. Whether for a long, indulgent dinner or a light bite paired with an exceptional wine or cocktail, we can't wait to welcome you again!



www.haigrdbistro.com.au

