

# 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.*

<b>GRATINÉE</b>	<i>Onions, bacon and gruyère cheese</i>	<b>\$ 25.50</b>
<b>FROMAGÈRE</b>	<i>French cheeses, honey &amp; walnut</i>	<b>\$ 25.50</b>
<b>SAUMON</b>	<i>Smoked salmon, red onions pickles, rocket &amp; capers</i>	<b>\$ 27.50</b>
<b>FORESTIÈRE</b>	<i>Swiss brown mushroom, shaved parmesan &amp; truffle oil</i>	<b>\$ 27.50</b>
<b>ST TROPEZ</b>	<i>Creole style marinated prawns, roasted garlic oil &amp; parsley</i>	<b>\$ 27.50</b>

### Your Choice of

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 DE BOURGOGNE

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

### TERRINE DU JOUR

*Today's homemade terrine served with condiments and artisan bread*

### SOUFFLÉ À LA TRUFFE

*Twice baked soufflé with truffle and hazelnuts*

### SOUPE À L'OIGNON

*Classic French onion soup, gratinated with bread & gruyère cheese*

\*\*\* We offer **BYO** wine on Wed & Thurs only - \$17 per regular bottle



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## LES PLATS

### PAPILLOTE DE LA MER

*Wild QLD barramundi, oven baked in a paper bag with prawns, fermented lemon, potato gratin, green beans w rouille aioli*

### CANARD RÔTI AU PORTO

*Oven roasted duck, braised, celeriac mousseline, dutch carrot, port wine jus*

### GNOCCHI AU ROQUEFORT

*Pan seared gnocchi in a creamy blue cheese roquefort sauce, leek and walnut*

### CÔTE DE BOEUF

**« Add Foie Gras \$18 »**

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

### ASSIETTE DU MARCHÉ

*Cheffe's daily market suggestion ( \$ supplements may apply )*

## ACCOMPAGNEMENTS

<b>BAGUETTE</b> <i>with French butter</i>	\$8
<b>FRENCH FRIES</b> <i>with tartare sauce</i>	\$12
<b>MESCLUN SALAD</b> <i>with French dressing</i>	\$12
<b>SWEET POTATOES PURÉE</b> <i>truffe flavour</i>	\$14
<b>BLANCHED MARKET VEGETABLES</b> <i>garlic &amp; herbs butter</i>	\$14

## LES DESSERTS

### CRÊPES SUZETTE

*Crepe in an orange and cognac sauce served w vanilla bean ice cream*

### CRÉMEUX AU CHOCOLAT

*Chocolate fondant, coconut and passion fruit coulis*

### SAVARIN À LA CHÂTAIGNE

*Chestnut sponge cake warmed in a rum and mandarine syrup & lime sorbet*

### FROMAGE DU BERGER

*A cheese of the day served with condiments*

**« Add the second or third cheese for \$15 each »**

*“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](http://www.haigrdbistro.com.au)

