

HAIG^{RD.} BISTRO

The French Mood

TO SHARE

TARTE FLAMBÉE / FLAMMEKUECHE

« *Gluten-free option available for an additional \$3.80 per serve* »

Tarte Flambée originates from the region of Alsace in France, near the German border. It features a thinly rolled, yeast-free base generously spread with flavoursome fromage blanc (fresh cheese or quark), then delicately topped with a variety of ingredients. Best enjoyed shared with friends and family, Tarte Flambée brings people together around the table.

GRATINÉE	Onions, bacon and gruyère cheese	\$ 26.50
FROMAGÈRE	French cheeses, honey & walnut	\$ 25.50
SAUMON	Smoked salmon, red onions pickles, rocket & capers	\$ 28.50
FORESTIÈRE	Swiss brown mushroom, shaved parmesan & truffle oil	\$ 27.50
ST TROPEZ	Creole style marinated prawns, roasted garlic oil & parsley	\$ 27.50

Your Choice of

2 Course Set Menu \$76 p.p // 3 Course Set Menu \$98 p.p
With Option of Matching Wines \$39 p.p // \$59 p.p

HUÎTRES

\$4.90 single | \$29 half dozen | \$58 dozen

Freshly shucked Tasmanian Pacific Oysters with French eschalot vinaigrette

LES ENTRÉES

½ DOZ ESCARGOTS 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

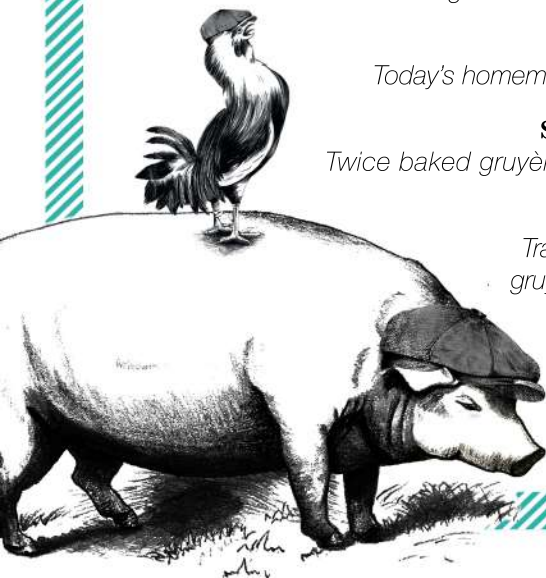
SOUFFLÉ SAUCE CRUSTACÉS

Twice baked gruyère cheese soufflé with crustacean cream bisque prawn

SOUPE À L'OIGNON

Traditional french onion soup, served with gruyère cheese melted on sourdough bread

*** We offer **BYO** wine on Wed, Thurs & Fri Lunch **only** - \$19 per regular bottle



www.haigrdbistro.com.au

HAIG RD. BISTRO

LES PLATS

POISSON EN PAPILOTTE

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

CONFIT DE CANARD AU PORTO

Confit duck leg, baby spinach, red cabbage, speatzle, cranberries & port wine jus

GNOCCHI MAISON

Sage butter, snow peas, blue cheese chantilly, roasted walnut, Parmesan & mustards pumpkin condiment

CÔTE DE BOEUF

« Add Foie Gras \$18 »

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

ASSIETTE DU MARCHÉ

« \$ supplements may apply »

Chef Selma's daily market suggestion

ACCOMPAGNEMENTS

BAGUETTE	<i>with homemade roasted black garlic butter</i>	\$9
FRENCH FRIES	<i>with truffle aioli</i>	\$14
MESCLUN SALAD	<i>with French dressing</i>	\$14
BLANCHED MARKET VEGETABLES	<i>garlic & herbs butter</i>	\$14

LES DESSERTS

CRÈME BRULÉE

Today's Flavour (Saveur du Jour)

CRÊPES SUZETTE

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

CŒUR COULANT AU CHOCOLAT

Chocolate fondant, raspberry & ginger coulis

FROMAGE DU BERGER

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

A cheese of the day served with condiments

PETIT FOURS

Selection of assorted European chocolates & treats

“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!”

