

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	Caramelised onions, bacon and gruyère cheese	\$ 27.50
FROMAGÈRE	French cheeses, honey & walnut	\$ 26.50
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	\$ 28.50

Your Choice of

2 Course Set Menu \$79 p.p // 3 Course Set Menu \$99 p.p
With Option of Matching Wines \$42 p.p // \$64 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

TARTE FINE À LA TOMATE

Heirloom tomato tart, cured beef, lime foam

*** 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 PAPILOTE

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, goat cheese chantilly, roasted walnut, Parmesan & mustards pumpkin condiment

CÔTE DE BOEUF

« Add Foie Gras \$22 »

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 *with homemade roasted black garlic butter* | **\$9.5**

FRENCH FRIES *with truffle aioli* | **\$14**

MESCLUN SALAD *with French dressing* | **\$14**

BLANCHED MARKET VEGETABLES *garlic & herbs butter* | **\$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

PARFAIT CHOCOLAT PASSION

72% Dark chocolate parfait, passion fruit financier and jelly, dark chocolate pencils

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!”

