



# BISTROT GAUROCHE



## COLD APPETISERS ENTRÉES FROIDES

<b>HUÎTRES</b> Organic Pacific Oysters	4/pc 20/6pc
<b>TOMATES</b> Heirloom tomato salad with bread croûtons & fresh herbs	16
<b>PÂTÉ EN CROÛTE</b> Grandpa Henri's baked pork terrine	22
<b>TARTARE DE TRUITE</b> 'Petuna' Tasmanian ocean trout tartare with horseradish and lemon	19
<b>CHARCUTERIE</b> Platter of charcuterie and pickles	19 / 34
<b>PÂTÉ DE FOIE DE CANARD</b> Duck liver parfait, toasted sourdough bread	18
<b>TARTARE DE BOEUF</b> Hand-cut Angus beef tartare with condiments	26 / 36

## WARM APPETISERS ENTRÉES CHAUDES

<b>SOUPE À L'OIGNON</b> Grandpa Henri's traditional onion soup	16
<b>OS À MOELLE</b> Bone marrow on sourdough bread with garlic confit & parsley	19
<b>ESCARGOTS</b> Burgundy escargots baked in their shells with parsley and garlic butter	22
<b>CRABE</b> King crab baked with mustard creamy sauce	24
<b>FOIE GRAS</b> Pan seared foie gras with confit prunes and orange sauce	28

## SALADS

<b>CREVETTES</b> 24 Shrimp and avocado salad with cocktail sauce
<b>NIÇOISE</b> 24 Baby Romaine lettuce, tomatoes, tuna in olive oil, capsicum, hard-boiled egg, anchovies, olives
<b>CHÈVRE</b> 25 Warm goat cheese salad with roasted walnuts

## VEGETARIAN

<b>Végétarien</b>
<b>COUSCOUS D'ÉTÉ</b> 26 Vegetable couscous

## Chariot de Fromages

A SELECTION OF MATURED CHEESES FROM FRANCE, SERVED WITH SOURDOUGH BREAD, GRAPES AND NUTS

<b>1 SELECTION</b> \$10.00	<b>2 SELECTIONS</b> \$18.00	<b>3 SELECTIONS</b> \$27.00
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## FOR SHARING MINIMUM 2 PAX

**CÔTE DE BOEUF 10 per 100gr**  
Oven roasted grass feed Ribeye Bone-In with Béarnaise sauce and French fries

**CHATEAUBRIAND 80**  
Beef tenderloin with Béarnaise sauce and French fries

## Meat VIANDES

<b>CANARD</b> 35 Shredded duck confit with bacon and crushed potato gratin
<b>RUMSTEAK</b> 35 Rangers Valley 270 days beef rump steak with Madagascar green peppercorn sauce & French fries
<b>VOLAILLE</b> 29 Organic chicken casserole with morels and cream sauce
<b>ONGLET</b> 37 Rangers Valley 270 days hanger steak, red wine shallots & Lyonnaise potatoes
<b>LAPIN</b> 38 Pan roasted rabbit with mustard sauce, sautéed apples
<b>STEAK FRITES</b> 42 Pasture Fed O'conner Scotch fillet with Béarnaise sauce and French fries
<b>AGNEAU</b> 38 Lamb cutlets with rösti potatoes and thyme jus

## FISH POISSONS

<b>MOULES</b> 34 Kinkawooka black mussels, white wine & cream sauce served with French Fries
<b>QUENELLES</b> 36 Grandpa Henri's pike fish Quenelles with crayfish sauce
<b>SOLE</b> 42 Flounder with clarified butter with parsley & lemon served with steamed potatoes
<b>SAINT-JACQUES</b> 29 Pan seared scallops with green peas and mushroom jus

## Sides

\$8 EACH

**Pomme Frites**  
French fries

**Pommes Purée**  
Mashed potatoes

**Salade Verte**  
Mixed green salad

**Broccoli, Citron et Amandes**  
Broccoli with lemon and almond

**Haricots Verts, Échalottes et Huile D'olive**  
Green beans, shallots and olive oil

## Menu PARIS \$55

**ESCARGOTS**  
Burgundy escargots baked in their shells with parsley and garlic butter

or

**SOUPE À L'OIGNON**  
Grandpa Henri's traditional onion soup

**RUMSTEAK**  
Rangers Valley 270 days beef rump steak with Madagascar green peppercorn sauce and French fries

or

**TRUITE**  
'Petuna' ocean trout with sorrel sauce and steamed potatoes

**PROFITEROLES**  
Choux pastry with vanilla ice cream and hot chocolate sauce

or

**CRÊPES SUZETTES**  
Crepes flambéed with Grand-Marnier sauce