



BISTROT GAUROCHE



COLD APPETISERS ENTRÉES FROIDES

HUITRES Organic Pacific oysters	4/pc	20/6pc
PÂTÉ EN CROÛTE Grandpa Henri's baked pork terrine		22
TARTARE DE TRUITE Tasmanian petuna ocean trout tartare with horseradish and lemon		19
CHARCUTERIE Platter of charcuterie and pickles		19 / 34
PÂTÉ DE FOIE DE CANARD Duck liver parfait, toasted sourdough bread		18
TARTARE DE BOEUF Hand-cut Angus beef tartare with condiments		26 / 36


WARM APPETISERS ENTRÉES CHAUDES

SOUPE À L'OIGNON Grandpa Henri's traditional onion soup	16
POTIRON Pumpkin velouté with chestnut and sour cream	18
OS À MOELLE Bone marrow on sourdough bread with garlic confit & parsley	19
ESCARGOTS Burgundy escargots baked with parsley and garlic butter	22
CRABE King crab baked with creamy mustard sauce	24
FOIE GRAS Pan-seared foie gras with quince chutney	28

Meat VIANDES

COQUELET 29 Free range spatchcock with silverbeet and sweet corn
CANARD 35 Homemade duck leg confit with rösti potatoes
RUMSTEAK 36 Rangers Valley 270 days beef rump steak with Madagascar green peppercorn sauce & French fries
ONGLET 37 Rangers Valley 270 days hanger steak, red wine shallots & Lyonnaise potatoes
PETIT SALE 36 Braised pork neck with green lentils and carrots
STEAK FRITES 42 Pasture-fed O'Connor scotch fillet with béarnaise sauce and French fries
JOUE DE BŒUF 35 Beef cheeks bourguignon, red wine sauce and root vegetables





FISH POISSONS

MOULES 34 Kinkawooka black mussels, white wine & cream sauce served with French fries
QUENELLES 36 Grandpa Henri's pike fish quenelles with crayfish sauce
SOLE 42 Flounder with clarified butter, parsley & lemon, served with steamed potatoes
RAVIOLES 29 Flathead and prawns ravioli with lobster bisque sauce

SALADS

ENDIVES 24 Endives and cabbage salad with dates and walnuts
NIÇOISE 24 Baby romaine lettuce, tomatoes, capsicums, tuna in olive oil, anchovies, hard-boiled egg and olives
CHÈVRE 25 Warm goat cheese salad with roasted walnuts

VEGETARIAN Végétarien

RISOTTO D'ÉPAUTRE 26 Spelt and mushroom risotto

SIDES

\$8 EACH

POMMES FRITES French fries
POMMES PURÉE Mashed potatoes
SALADE VERTE Mixed green salad
BROCCOLI, CITRON ET AMANDES Broccoli with lemon and almonds
CHOUX DE BRUXELLES Brussels sprouts with onion and bacon

Selection de Fromages

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

1 SELECTION \$10.00	2 SELECTIONS \$18.00	3 SELECTIONS \$27.00
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BUTCHER'S CUT MINIMUM 2 PAX

EPAULE D'AGNEAU 80 Braised lamb shoulder with mixed cauliflowers
CHATEAUBRIAND 80 Beef tenderloin with béarnaise sauce and French fries

Menu 3 COURSES PARIS \$55

ESCARGOTS Burgundy escargots baked with parsley and garlic butter	RUMSTEAK Rangers Valley 270 days beef rump steak with Madagascar green peppercorn sauce and French fries	PROFITEROLES Choux pastry with vanilla ice cream and hot chocolate sauce
or	or	or
SOUPE À L'OIGNON Grandpa Henri's traditional onion soup	TRUITE Tasmanian Petuna ocean trout with leeks compote and Champagne beurre blanc	CRÊPES SUZETTES Crepes flambéed with Grand-Marnier sauce