

GROUP MENU

1-COURSE \$35/PP | 2-COURSE \$55/PP | 3-COURSE \$68/PP

Artisinal sour dough roll & cultured butter to start

ENTREE

French Onion Soup

Gratinated crostini & gruyere.

Confit Tasmanian Salmon

Saffron potatoes, mango gel, crushed broad beans & lumpfish caviar.

Pasture fed beef tartare

Soft quail egg & cornichon, caper berries & sourdough chips.

Confit duck landaise salad

Pickled onion, oak lettuce, prosciutto crisp, heirloom tomato,
Dijon dressing & sourdough crouton

MAIN

Market fish of the day

Cayenne potatoes, braised fennel & bouillabaisse.

Corn fed chicken supreme

Grilled asparagus, burnt celeriac puree & wild mushroom veloute

White Purenees lamb loin

Basil & parmesan crust, pommes puree, charred witlof & cabernet jus

Steak Frites

Beef coulotte & house fries, cafe de Paris butter & cabernet jus

DESSERT

Apricot & chocolate tart

Vanilla mascarpone & blackcurrant puree

Cointreau crème caramel

Macerated melon & toasted almond praline

Vanilla crepes

cinnamon baked apple & mixed berries

LE BISTROT
DU COIN

THE CORNER BISTRO