

BISTRO DE PARIS

2 COURSES \$60 AND 3 COURSES \$65

MEMBERS ONLY

ENTRÉES

Huîtres á la Sauce Mignonette (GF)* <i>Freshly Shucked appellation Oysters, Mignonette Dressing</i> Veuve Ambal Vin Mousseaux Blanc de Blanc NV Burgundy	28/56 16/80
Soufflé au Fromage (V) <i>Twice Baked Cheese Soufflé and Sauce Roquefort</i> Cote Des Sommets Chardonnay 2022 Languedoc	22 16/80
Classic Vichyssoise <i>Leeks, Potato, Crème Chantilly and Garlic Croutons</i> Cote Des Sommets Chardonnay 2022 Languedoc	18 16/80
Salade de Tomates Anciennes <i>Heirloom Tomatoes, Basil, Fresh Sheep's Curd</i> Blanc de Lys Sauvignon Blanc 2022 Loire Valley	18 16/80
Tartare de Boeuf <i>Grass Fed Steak Tartare, Mustard, Capers, Cognac and Cornichons</i> Le Versant Vin de Pays D'oc Rose 2023 Languedoc Roussillon	23 16/80
Escargot à la Bourguignonne <i>Baked Burgundy Snails, Garlic and Persillade</i> Blanc de Lys Sauvignon Blanc 2022	19 16/80
Grilled Tiger Prawn <i>Char Grilled Prawn, Cafe De Paris, Curry Leaves</i> Le Versant Vin De Pays D'Oc Chardonnay 2021	22 16/80

GARNITURES

Ratatouille	12
Grilled Broccolini	14
Pommes frites	10
Mixed Leaf Salad	10
Paris Mash	12

PLATS PRINCIPAUX

Magret De Canard <i>Duck Breast, Confit Leg, Nectarine Chutney, Smoked Beet Puree and Juniper Berries</i> Cote Des Sommets Chardonnay 2022 Languedoc	44 16/80
Fillet au Poivre (GF) <i>Hopkins River Beef Tenderloin, Fries and Sauce au Poivre</i> additional \$10 applies to this dish Château Le Marin 2019	54 21/95
John Dory al'a Meunière (GF) <i>Fillet of John Dory, Lime, Golden Sultanas, Capers and Saffron Beurre Noisette</i> Louis Moreau Petit Chablis 2014 Burgundy	48 24/120
Boeuf Bourguignon (GF) <i>Slow Cooked Beef Cheeks, Mushrooms, Onions, Paris Mash and Red Wine Sauce</i> Cote Des Sommets Pinot Noir 2022 Languedoc Roussillon	46 16/80
Epaule d'agneau <i>Slow Roasted Lamb, Carrot and Cumin Puree, Fregola, Merlot Jus</i> Château Le Marin 2019	44 21/95
Gnocchi à 'La Parisienne (V) <i>Parisian Gnocchi, Mushrooms, Zucchini, Sauce Verte and Aged Comte</i> Blanc de Lys Sauvignon Blanc 2022 Loire Valley	38 16/80

DESSERTS

Crème Brûlée <i>Vanilla Bean Crème Brulee, Almond Florentine</i>	15
Crepe Suzette <i>Grand Marnier, Orange, Caramel and Vanilla Bean Ice Cream</i>	16
Bombe Alaska <i>Coconut Sorbet, Passion Fruit Purée, Flambé</i> Château Le Tertre du Lys d'Or Cuvée d'Exception Sauternes (90ml)	16 18/90



Please note: Bread basket \$4, 10% surcharge on Saturday and Sunday, 15% on public holidays and credit card payments incur a service fee of 1.6%. Should you have any special dietary requirements or allergies please inform your waiter.