

heart of europe

RESTAURANT + BAR

DINNER+ menu / 2026

FOOD

Appetizers

BAGUETTE TRADITION.....\$9.00
Warm toasted baguette with olive oil,
balsamic and butter.

BUERRE AU TRUFFE.....\$11.00
Warm toasted baguette with truffle and
parmesan butter.

OLIVES CHAUD gf.....\$10.00
Warm marinated olives.

Entrees

CREVETTES A'LAIL cbgf.....\$19.00
Creamy garlic prawns and baguette.

HALLOUMI gf.....\$19.00
Grilled halloumi, honey glaze, lemon.

CALMAR FRIT.....\$19.00
Fried calamari, chilli and lime mayo

PARFAIT DE POULET\$17.00
Smooth chicken parfait, tomato relish, pickles,
toasted sourdough .

CAMEMBERT RÖTI\$17.00
Baked camembert with a honey and rosemary
topping, baguette, fruit relish.

Main Course

CÔTE DE PORC gf.....\$38.00
Pork king rib cutlet, salsa vierge, caponata.

POULÉT À LA PÉROU.....\$37.00
Charred marinated chicken maryland, aji
verde with a corn, mint, spring onion and
feta salsa.

SAUMON gf.....\$39.00
Moroccan spiced marinated salmon, green
goddess sauce served on pilaf rice - baked
rice in chicken broth with almonds, raisins,
pistachio and spices.

MOUSAKKA\$36.00
Baked layers of eggplant, lamb mince,
bechamel and cheese served with
patatosalata - potato, dill, olives, onion,
lemon, olive oil.

NDUJA FUSILLI.....\$36.00
Spicy Nduja, fusilli pasta, baby burrata,
tomato sugo, blistered cherry tomato.

BISTRO FILLÉT cbgf.....\$39.00
Black Angus flank steak, pomme anna, baby
broccoli, red wine jus.

SIDES

+ SAUTÉED GREENS gf, cbveg.....\$8.00

+ POMME FRIT veg.....\$8.00

While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur as factors beyond our reasonable control, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies however cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredient