

heart of europe

RESTAURANT + BAR

LUNCH

Friday 11:30am to 2:30pm

Appetizers

BAGUETTE TRADITION \$9.00

Warm toasted baguette with olive oil, balsamic and butter.

BUERRE AU TRUFFE \$12.00

Warm toasted baguette with truffle and parmesan butter.

OLIVES CHAUD gf \$10.00

Warm marinated olives.

Small Plates

CREVETTES A'LAIL (AUS) cbgf \$21.00

Creamy garlic prawns and baguette.

HALLOUMI \$19.00

Fried halloumi sticks served with a herb mayonnaise.

PARFAIT DE POULET 17.00

Smooth chicken parfait, tomato relish, pickles, toasted sourdough.

CAMEMBERT RÔTI \$17.00

Baked camembert with a honey and rosemary topping, baguette, fruit relish.

Pasta & Risotto

LASAGNA \$28.50

Homemade beef lasagna served with chips and salad.

ORECCHIETTE \$30.00

Orecchiette pasta with Pork sausage, fennel, broccoli and creamy sugo sauce topped with parmesan.

CARBONARA \$23.00

Pappardelle pasta, bacon, egg, cream and parmesan. + chicken \$5.00

PESTO \$23.00

Pappardelle pasta, pesto, rocket, cream and parmesan. + chicken \$5.00

RISOTTO AUX TRUFFE \$26.00

Creamy mushroom and truffle risotto topped with parmesan. + chicken \$5.00

RISOTTO À LA CITROUILLE gf \$30.00

Creamy pumpkin, sage and pine nut risotto topped with parmesan.

Large Meals

BISTRO FILET \$33.00

Steak cut of the day, salad, fries and a mushroom and truffle cream sauce.

POISSON \$36.00 (AUS)

Salmon filet, potato, bok choy, prawns and a lemon butter sauce.

POULET RÔTI \$36.00

Portuguese flavoured roast chicken, aji verde, spiced rice, peri peri sauce.

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