

heart of europe

RESTAURANT + BAR

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.

Entrees

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 RÖTI \$17.00

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

Main Course

BISTRO FILLÉT \$28.00

Black Angus flank steak, garden salad, chips, mushroom sauce.

LASAGNA \$28.50

Homemade beef lasagna served with chips and salad.

ORECCHIETTE \$36.00

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

FRUITS DE MER (aus, mo) gf \$39.00

Oven poached fish served with pak choy, chat potato, prawns and a lemon butter sauce.

RISOTTO À LA CITROUILLE gf \$35.00

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

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