

heart of europe

RESTAURANT + BAR

WINTER + menu / 2025

LUNCH

Friday only kitchen open 11:00am - 2:30pm

Appetizers

BAGUETTE TRADITION \$9.00

Warm toasted baguette with olive oil, balsamic and butter.

OLIVES CHAUD \$10.00

Warm marinated olives.

BUERRE AU TRUFFE \$11.00

Warm toasted baguette with truffle and parmesan butter.

Small Plates

CREVETTES À L'AIL cbgf.....\$19

Creamy garlic prawns served with baguette.

PARFAIT DE CANARD cbgf.....\$17

Smooth duck parfait, tomato relish, pickles, toasted baguette.

HOMARD.....\$21

Lobster and surimi mix flavoured with dill and crème fraîche on toasted brioche.

CAMEMBERT RÔTI cbgf.....\$19

Whole baked camembert topped with honey and walnuts served with toast.

SOCCA gf.....\$17

Chickpea flatbread topped with pesto, feta and olive oil.

QUICHE DU JOUR.....\$24.00

Quiche of the day served with tomato relish and salad.

CAESAR SALAD.....\$26.00

Roast chicken, crouton, cos lettuce, parmesan, crispy bacon pieces, poached egg and creamy caesar dressing.

Main Course

PARPADELLE.....\$31.00

Parpadelle pasta with bacon, prawns, garlic, chilli, lemon and butter and parmesan.

SOURIS D'AGNEAU CONFITE gf.....\$42

Slow-cooked Warillba organic lamb shank served with pomme purée and jardinière sauce - a sauce featuring seasonal vegetables simmered in stock with herbs.

BOEUF BOURGUIGNON.....\$41

Slow-cooked black angus beef cheek served on pomme purée with a rich red wine, bacon, mushroom, and vegetable sauce - a French classic full of deep, hearty flavour.

FRUITS DE MER gf.....\$39

Grilled fish served with potato, bok choy, prawns and a lemon, caper and herb butter sauce.

SIDES

+ SAUTÉED GREENS gf, cbveg.....\$8.00

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

+ BISTROT SALADE veg, gf.....\$7.00

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