

heart of europe

RESTAURANT + BAR

SPRING+ menu / 2025

FOOD

Appetizers

BAGUETTE TRADITION.....\$9

Warm toasted baguette with olive oil, balsamic and butter.

BUERRE AUX TRUFFES.....\$11

Warm toasted baguette with truffle and parmesan butter.

OLIVES CHAUDES gf.....\$10

Warm marinated olives.

Entrees

CREVETTES À L'AIL.....\$19

Creamy garlic prawns served with baguette.

PARFAIT DE CANARD.....\$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.....\$19

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

SALADE PROSCUITTO ET MELONE gf.....\$19

Goats cheese flavoured with citrus, rockmelon and prosciutto tossed through snow pea sprouts.

Main Course

POULET À LA TOSCANE gf.....\$37

Chicken breast braised with olive, oregano, cherry tomato, tuscan kale and cannellini beans in a cream sauce with mashed potato.

SOURIS D'AGNEAU À LA PROVENÇALE gf.....\$39

Braised lamb shank served with a rich tomato and herb sauce, pomme purée and greens.

BOEUF BOURGUIGNON gf.....\$41

Slow-cooked black angus beef cheek served on pomme purée with a rich red wine, bacon, mushroom, and vegetable sauce.

FRUITS DE MER gf.....\$41

Grilled fish and slipper lobster with blistered cherry tomatoes, potato, spinach and a pesto cream sauce.

FILLET MIGNON DE PORC gf.....\$39

Grilled pork tenderloin served with, kale a quinoa salad, mashed potato and a mustard and dill sauce.

BAVETTE DE FLANCHET gf.....\$39

Bachelor Black Angus flank steak served with caramelized onion relish, pomme purée, grilled zucchini and a red wine jus.

Side of vegetables \$8.00

Bowl of chips \$8.00

B.Y.O \$5.20PP

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