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.....$12.00
Warm toasted baguette with truffle and parmesan butter.

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

Entrees

CREVETTES A'LAIL gf.....$21.00
Creamy garlic prawns (A) served with rice.
Add bread + $2.50

HALLOUMI gf.....$19.00
Grilled halloumi, port and maple glaze, fig and balsamic.

CANARD AU FRAMBOIS gf.....$19.00
Roast duck breast with a rocket and raspberry salad and raspberry vinaigrette.

POLPETTA $19.00
Pork and fennel meatballs (4pcs) housemade sugo, toasted baguette, parmesan.

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

Main Course

ORECCHIETTE.....$36.00
Orecchiette pasta with Pork sausage, fennel, broccoli and creamy sugo sauce topped with parmesan.

POULÉT À LA PORTUGAIS.....$38.00
Portuguese style half chicken served with ajì verde and a corn, mint, spring onion and feta salsa.

CURRY DE POISSON gf.....$39.00
Grilled wild caught Barramundi (A) in a yellow curry sauce, jasmine rice, choy sum, black sesame cracker and cashew nuts (tree nuts).

EPAULE D'AGNEAU gf.....$39.00
Slow cooked sovereign lamb shoulder, white bean purée, jus and pickled onion.

COUPE DU BOUCHER cbgf.....$41.00
Steak cut of the day, potato gratin, charred broccoli, shiraz and rosemary 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