

# heart of europe

RESTAURANT + BAR

SUMMER+ 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.....\$17  
Smooth chicken 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 walnut served with toast.

SALADE gf.....\$17  
Spiced pepitas, pear, blue cheese and crispy  
prosciutto tossed through salad leaves with a  
honey mustard vinaigrette.

### *Main Course*

D'AGNEAU.....\$37  
Roasted Riverina organic lamb rump (cap  
on) served on parisienne gnocchi with  
creamy pumpkin, macadamia and herbs  
and blistered cherry tomato.

BISTRO FILET gf\* .....\$37  
Beef cut of the day (ask staff) Served with  
garlic mash and steamed greens with your  
Choice of;  
\*Sauce au poivre (peppercorn) gf  
\*Sauce Bordelaise (red wine) gf  
\*Sauce foristièr (mushroom)

POISSON À LA MANGUE cbgf.....\$39  
Grilled fish with crunchy noodle julienne  
salad, green beans and a mango sauce.

POULET AUX PRUNEAUX.....\$37  
Braised chicken in a prune, tomato,  
mushroom and aromat jus served with  
garlic mash.

KEY:  
gf: gluten free  
cbgf: can be gluten free

Side of vegetables \$8.00

Bowl of chips \$8.00

B.Y.O \$5.20PP Tues - Sat

(No BYO on Jazz nights or event nights)

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