

# heart of europe

RESTAURANT + BAR

WINTER+ 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 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.

### Main Course

PIÈCE DU BOUCHER gf.....\$39

Bachelor black angus flank steak, pomme anna, baby brocolli, pomme purée, burnt fig jam and red wine jus.

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.

POITRINE DE PORC CROUSTILLANT gf \$41

Pork belly served with charred vegetables on ajvar sauce - a vibrant Balkan style relish of capsicum, eggplant, garlic and olive oil - smoky and sweet.

## SIDES

+ SAUTÉED GREENS gf, cbveg.....\$8.00

+ POMME FRITES 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