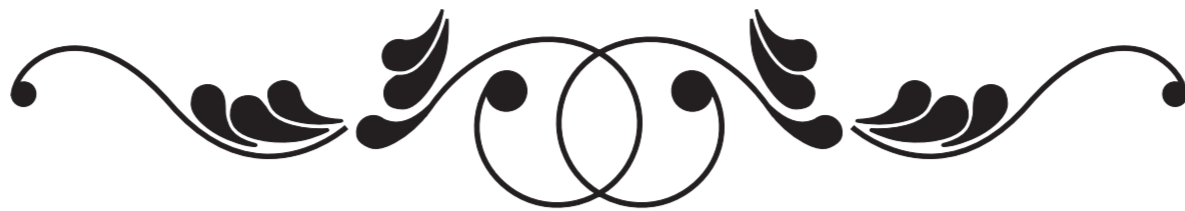


baroque

BISTRO • BAR • PATISSERIE



HORS D'ŒUVRES

Brandade de poisson fumé, poivron rôti SMOKED FISH BRANDADE, ROASTED CAPSICUM	\$16
Parfait de foie de canard au porto, raisins au vinaigre DUCK LIVER AND PORT PARFAIT, PICKLED GRAPES	\$16
Rillettes de porc Bangalow, pruneaux imbibés au porto et thé BANGALOW PORK RILLETTES, PORT AND TEA SOAKED PRUNES	\$14
Assiette de fromage CHEESE PLATE (DAILY SELECTION)	\$20
Olives marinées, tapenade, fromage de chèvre WARM MARINATED OLIVES, TAPENADE, FRESH GOAT CHEESE	\$13
Gratinée à l'oignon ONION SOUP, GRUYERE, CROUTONS	\$12

HUÎTRES

Sydney rock oysters
Wapengo Lake - NSW South Coast
Shucked to order

Each \$4
½ Dozen \$20
Dozen \$44

Served with eschalot vinaigrette
and slice of lemon

PLATS DU JOUR - \$29

Plats du jour are served with a
glass of house wine (lunch only)



MONDAY

MOULES FRITES

TUESDAY

TWICE BAKED GOAT CHEESE SOUFFLÉ,
FRISÉE SALAD AND LARDONS

WEDNESDAY

STEAK TARTARE AND FRITES

THURSDAY

'NOSE TO TAIL'
(REFER TO BLACKBOARD)

FRIDAY

BOURRIDE PROVENCALE
(PROVENCALE FISH SOUP)

SATURDAY

STEAK FRITES

SUNDAY

ROTI DU JOUR



ENTRÉES

Fromage frais maison, herbes, figue, vincotto, pain lavosh HOUSE MADE FRESH CHEESE, HERBS, FIG, VINCOTTO, LAVOSH BREAD	\$18
Tartare de trevally sauvage, mousse avocat, consommé vert TARTARE OF WILD SILVER TREVALLY, AVOCADO MOUSSE, GREEN CONSOMMÉ	\$21
Salade Lyonnaise - frisée, lardons, œuf poché, croûtons SALAD LYONNAISE - FRISÉE, CRISPY PORK, POACHED EGG, CROUTONS	\$18
Boudin Noir, basquaise, pommes de terre nouvelles BLACK PUDDING, FIRE ROASTED BASQUAISE VEGETABLES, NEW POTATOES	\$22
Assiette de charcuterie maison CHARCUTERIE PLATE	\$20

PLATS PRINCIPAUX

Gnocchi à la Parisienne, légumes d'été, sauce vierge CHOUX GNOCCHI, SUMMER VEGETABLES, SAUCE VIERGE (V)	\$26
Poisson du jour MARKET FISH - PLEASE SEE OUR BLACKBOARD	\$34
Saumon sauvage Australien, lentilles, oseille, céleri, vinaigrette aux amandes WILD AUSTRALIAN SALMON, LENTILS, SORREL, CELERY, ALMOND VINAIGRETTE	\$34
Bavette, frites maison, cresson, béarnaise GRILLED ANGUS FLANK STEAK, HAND CUT CHIPS, WATERCRESS, BEARNAISE	\$35
Rumsteak d'agneau confit, aubergine grillée, ratatouille, tapenade SLOW COOKED LAMB RUMP, GRILLED EGGPLANT, RATATOUILLE, TAPENADE	\$36
Magret de canard, fruits à noyau, trévisse, endive, vinaigrette au fromage blanc DUCK BREAST, STONE FRUIT, RADDICHIO, WITLOF, FROMAGE BLANC VINAIGRETTE	\$37

LES GARNITURES

FRIED POTATOES WITH ROSEMARY AND BACON	\$10
POTATO PURÉE	\$9
GREEN BEANS WITH GARLIC AND ALMOND BUTTER	\$8
GREEN SALAD, CROUTONS	\$8
FRITES WITH AIOLI	\$7

PLEASE NOTE THAT WE DO NOT SPLIT BILLS