

baroque

BISTRO • BAR • PATISSERIE

ENTRÉE

Salade de tomates, mozzarella de bison,
vinaigrette à l'estragon, émulsion de laitue.
**Heirloom tomatoes, buffalo mozzarella,
tarragon vinaigrette, salad emulsion (v) \$17**

Salade gourmande de légumes bio, vinaigrette aux noix
Salad of organic vegetables, potato crisp, walnut vinaigrette (v) \$16

Oeuf bio confit, pomme de terre au siphon, prosciutto
One hour organic hens egg, whipped potato, prosciutto \$16

Coquilles St Jacques à la plancha, maïs,
citron vert, oignon rôti, crème de foie gras
Scallops à la plancha, sweet corn, lime, roast onion, foie cream \$20

Fricassé de calamares, croquant au saffran, crème de crabes
Fricassé of calamari, saffron cracker, crab cream \$19

Confit de porc Bangalow, émulsion de moules
avec ache de montagne, poireaux brûlés
**Confit bangalow pork neck, mussel and
lovage emulsion, garlic, charred leek \$16**

Assiette de charcuterie maison
Plate of charcuterie \$16

SIDES

Pommes frites
Potato chips \$6

Purée de pommes de terre
Creamy Paris mash \$9

Haricots vert,
beurre à l'ail
**Green beans,
garlic butter \$9**

Salade vert bio, croutons
**Organic green salad,
croutons \$6**

GOURMANDS

Cafe \$10

3 Macarons with
your choice of coffee

Champagne \$18

2 Macarons and a Coupe of Louis
Roederer Carte Blanche Demi Sec
Ask your waiter for our daily flavours

DESSERTS

All \$16

Crème brûlée à la vanille, glace à la pistache
Vanilla crème brûlée, pistachio ice cream

Tartelette au chocolat Valrhona, fruit de la passion, glace au malt
Valrhona chocolate tart, passion fruit, malt ice cream

Bavarois à la verveine,
nougatine de noix, myrtilles, glace aux noix
**Verbena bavarois, walnut nougatine,
blueberry, walnut ice**

Souffle aux pêches blanches et
amandes, langues de chat
White peach and almond soufflé, peach sorbet, cats tongues

Compote de fruits à noyau,
granité fleurs de sureau, sorbet au yaourt
Stone fruit compote, elderflower granite, yoghurt sorbet

ASSIETTE FROMAGE

**Plate of assorted
cheeses \$20**

ASSIETTE MIGNARDISES

**Plate of petits fours,
petits gateaux, chocolates \$20**

PLATS

Gnocchi à la ricotta, bouillon aux oignons, feuilles de rose au vinaigre
Ricotta gnocchi, zucchini, onion bouillon, rose pickle (v) \$25

Mulet grillé, lentilles du puy, olives, fenouil grillé, vinaigrette aux lardons
**Grilled yellow eye mullet, puy lentils, olive,
grilled fennel, bacon vinaigrette \$29**

Barramundi, vadouvan, carottes d'autrefois, vinaigrette aux volailles
**Barramundi, vadouvan, heirloom carrot,
soubise, chicken vinaigrette \$32**

Poulpe braisé, concombre sous vide,
pommes de terre nouvelles au saffron, olive, verveine
**Braised octopus, compressed cucumber,
saffron new potato, olive, verbena \$32**

Epaule d'agneau confit, aubergine, pois mange-tout, romarin, doré d'agneau
Confit shoulder of lamb, eggplant, snowpeas, rosemary, lamb glaze \$29

Magret de canard fumé au thé, champignon, crème de maïs, cresson, seigle
Tea smoked duck breast, mushroom, creamed corn, watercress, rye \$33

Bavette, choufleur, émulsion de thym truffe en poudre
**300 day pure Angus flank steak, cauliflower,
thyme emulsion, truffle powder \$30**

PLATS DU JOUR

All \$25

**Monday
Moules frites**

**Tuesday
Cassoulet**

**Wednesday
Steak tartare**

**Thursday
"Nose to Tail"**

**Friday
Bouillabaisse**

**Saturday
Steak Frites**

**Sunday
Roti du jour**

LUNCH FORMULAS

Choose from the blackboard specials
Main course \$25

Served with a glass of house wine

MENU ENFANTS

Children's Menu

The following served
with your choice of salad,
green vegetables or chips

Beignet de poisson
Battered fish
\$12.00

Blanc de poulet poché
Poached chicken breast
\$13.00

Steak à la minute
Minute steak
\$12.00

COLD DRINKS

Coke (330mL)	\$5.00
Diet Coke (330mL)	\$5.00
Lemonade (330mL)	\$5.00
Ginger Ale	\$5.00
Orangina	\$5.50
Lemon Lime Bitters	\$5.50
Orange Juice	\$6.00
Apple Juice	\$6.00
Pineapple Juice	\$6.00
Cranberry Juice	\$6.00
Beloka Estate Sparkling Mineral Water (750mL)	\$7.00
Beloka Estate Still Mineral Water (750mL)	\$7.00
Ice Tea (house made)	\$6.00
Red Bull	\$7.00
Virgin Mary (tomato juice, Worcester Sauce, Tabasco, garlic, salt and pepper)	\$8.50

HOT DRINKS

Cappuccino	\$4.00
Flat White	\$4.00
Latte	\$4.00
Long Black	\$4.00
Espresso	\$3.00
Macchiato	\$3.00
Piccolo	\$4.00
Chai Latte	\$4.50
Mocha	\$4.50
Chocolat Chaud	\$4.00

Soy \$0.50 extra Strong \$0.50 extra Large \$0.50 extra

Teas:

English Breakfast	\$4.00
Earl Grey	\$4.00
Jasmine Green Tea	\$4.00
Chai	\$4.00
Lemongrass and Ginger	\$4.00
Peppermint	\$4.00
Cammomile	\$4.00

ALCOHOLIC HOT DRINKS

Vin Chaud French Style Hot Wine (winter only)	\$9.00
Affagato Espresso with Vanilla ice cream and your choice of:	
Affagato with no liqueur	\$8.00
Amaretto or Frangelico	\$12.50
Irish Coffee	\$8.50
Hot Chocolate with a dash of either:	
Kahlua	\$8.50
Baileys	\$8.50
Frangelico	\$8.50
Cointreau	\$8.50