

# La Belle Vie

BISTRO & BAR

To offer you an authentic French culinary experience, our artisanal baguette is complimentary with your meal.

**BEURRE** Add Paysan Breton slightly salted French butter 4.5

## ENTRÉE

**SOUPE** Red lentils creamy soup, fried onion GF 19

**GRAVLAX** Tasmanian salmon gravlax perfumed with Savora mustard and dill, rocket salad, crème fraîche GF 28

**SAINT-JACQUES** Pan-seared scallops, chorizo sauce, apple julienne infused in tarragon GF 29

**ESCARGOTS** Authentic whole snails cooked with garlic and butter - 6 / 12 GF 22 / 35

**FOIE GRAS** Foie gras mi-cuit, artisanal sourdough toast, fig preserve GFO 38

**CHAMPIGNON** Stuffed mushroom with duxelle, La Tomyere cheese gratin, Mediterranean pesto V, GF 26

**LA SELECTION** Chef's selection of salmon gravlax, toast of foie gras, stuffed mushroom GFO 29

## PLAT PRINCIPAL

**CAILLE** Pan-fried Brisbane Valley quail breasts, honey & spice sauce, butternut purée, roast tri-coloured cauliflower GF 44

**PAPILLOTE** Snapper in papillote, beurre blanc sauce, seasonal vegetable GF 46

**TARTARE** French style raw steak tartare; condiments, fresh herbs, olive oil. Served with French fries & green salad GF 48

**CANARD** Rougié confit duck leg, red wine jus, Mediterranean ratatouille, roast potatoes GF 46

**STEAK** Pasture-fed eye fillet, beurre café de Paris, red wine jus, French fries GF 54

**BOURGUIGNON** Beef cheeks in classic Bourguignon style; red wine jus, roast potatoes, carrots, champignon, toast GFO 46

**GNOCCHI** Pan-fried artisanal gnocchi in butter and garlic, shiitake mushrooms, pine nuts, Gruyère cheese V 38

*Majority of our meats and vegetables are locally sourced.*

*Please note no substitutions will be allowed.*

## SUR LE CÔTÉ

**SALADE** Baby cos lettuce salad GF 9

**HARICOTS VERTS** Sautéed green beans, garlic, butter GF 14

**CHAMPIGNONS** Roasted market mushrooms GF 12

**BROCCOLINI** Pan-fried broccolini, garlic, butter GF 16

**FRITES** French fries GF 12

## FROMAGE

**Selection of 2 or 3 cheeses** 27 / 35

**BRIE GRAINDORGE** Sophisticated and refined Brie with a soft and creamy heart (Normandy, France)

**BLEU D'Auvergne** AOC Artisan semi soft & creamy blue cheese made in the centre of France (Auvergne, France)

**TOMYERE MONTAGNE** Semi-hard cow's milk cheese produced in the Alps and aged for 14 months (Jura, France)

**CROTTIN D'ANTAN** Goat cheese at its best, from the Loire Valley with an abundance of flavour (Poitou, France)

## DESSERT

**GLACE** Artisanal ice-creams; choice of cherry, vanilla, chocolate, yogurt, lemon sorbet - 2/3 scoops GF 8 / 12

**ÎLE FLOTTANTE** Classic floating island, crème anglaise, caramel GF 16

**CREME BRULEE** Tahitian vanilla crème brûlée GF 16

**LE GOURMAND** Selection of mini desserts; floating island, crème brûlée, vanilla ice cream, Chantilly cream 21

**FONDANT** Melting heart chocolate fondant, artisanal cherry ice cream 18