

La Belle Vie

BISTRO & BAR

DEGUSTATION MENUS

Available for lunch and dinner

LE MENU

105

Degustation Menu - for the whole table only, can be paired with the "LE VEGETARIEN"

CHÈVRE

Toast of roast French goat cheese, olive oil, rosemary infused honey

CHAMPIGNON

Stuffed mushroom with duxelle, La Tomyere cheese gratin, Mediterranean pesto

SAUMON

Tasmanian salmon gravlax perfumed with Savora mustard and dill, rocket salad, crème fraîche

CAILLE

Pan-fried Brisbane Valley quail breasts, honey & spice sauce, butternut purée, roast cauliflower

FROMAGE

BRIE GRAINDORGE Sophisticated and refined Brie with a soft and creamy heart from Normandy

ÎLE FLOTTANTE

Classic floating island, crème anglaise, caramel

ACCORD MET ET VIN Pairing wine, 6 glasses

68

LE VEGETARIEN

Vegetarian Degustation Menu - for the whole table only, can be paired with the "LE MENU"

89

CHÈVRE

Toast of roast French goat cheese, olive oil, rosemary infused honey

CHAMPIGNON

Stuffed mushroom with duxelle, La Tomyere cheese gratin, Mediterranean pesto

SOUPE

Red lentils creamy soup, fried onion

GNOCCHI

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

FROMAGE

BRIE GRAINDORGE Sophisticated and refined Brie with a soft and creamy heart from Normandy

ÎLE FLOTTANTE

Classic floating island, crème anglaise, caramel

La Belle Vie

BISTRO & BAR

LUNCH SPECIAL MENU

LE MENU DEJEUNER *

Set menu and a glass of selected wine - 2 course / 3 course

49 / 59

Wine selection choice of Cabernet Merlot, Chardonnay or Sparkling (Murray Darling, VIC)

GRAVLAX Tasmanian salmon gravlax perfumed with Savora mustard and dill, rocket salad, crème fraîche - GF
Choice **CHAMPIGNON** Stuffed mushroom with duxelle, La Tomyere cheese gratin, Mediterranean pesto - GF
SOUPE Red lentils creamy soup, fried onion - GF

CANARD Rougié confit duck leg, red wine jus, Mediterranean ratatouille, roast potatoes - GF
Choice **PAPILLOTE** Snapper in papillote, beurre blanc sauce, seasonal vegetable - GF
GNOCCHI Pan-fried artisanal gnocchi in butter and garlic, shiitake mushrooms, pine nuts, Gruyère cheese - V
STEAK Grilled pasture-fed eye fillet, beurre café de Paris, red wine jus, French fries - GF (+\$8)

GLACE 2 scoops of artisanal ice-creams; choice of cherry, vanilla, chocolate, yoghurt, lemon sorbet - GF
Choice **CREME BRULEE** Tahitian vanilla crème brûlée - GF
ÎLE FLOTTANTE Classic floating island, crème anglaise, caramel - GF

* Not available on Public Holidays - Not available for large groups

KIDS MENU

25

POISSON PANE Crumbed fish, French fries
Choice of **POULET PANE** Crumbed chicken, French fries
GNOCCHI Pan-fried gnocchi in butter and garlic, shiitake mushrooms, pine nuts, gruyère cheese - V

BOULE DE GLACE A scoop of ice-cream of your choice

Please advise us of any dietary requirements and we will endeavour to adapt the menu accordingly.

Please note:

- No substitutions will be allowed for our set menus.
- You are welcome to split the bill into **equal parts** at a maximum of 6 times.
- A surcharge of 15% applies on public holidays.
- All Prices include GST.

Bon Appétit!

GF Gluten free

GFO Gluten Free Option

V Vegetarian