# BISTRO DE PARIS

## ENTREE

**Croquettes au Fromage 16**
Ham and Cheese Croquette, Nduja Mayo, Pecorino and Herbs
**Les Mougeottes IGP Pays d'Oc Chardonnay 2025 16/80**

**Arancini Aux Champignons 18**
Mushroom and Green Pea Arancini, Blue Sauce and Aged Comte
**Marc Brédif Vouvray Classic 2022 Loire Valley 18/90**

**Tuna Nicoise (A) 23**
Albacore Tuna Nicoise, Beans, Potatoes, Anchovies and Mustard Dressing
**Les Mougeottes IGP Pays d'Oc Chardonnay 2025 16/80**

**Pétoncles Poêlés (I) 34**
Pan Seared Scallops, Smoked Corn, Creme Fraiche and Tarragon
**Marc Brédif Vouvray Classic 2024 Loire Valley 18/90**

**Soufflé au Fromage (V) 28**
Twice Baked Cheese Soufflé, Oak Greens and Sauce Roquefort
**Les Mougeottes IGP Pays d'Oc Chardonnay 2025 16/80**

**Tartare de Saumon (A) 32**
Ōra King Salmon Tartare, Guacamole, Capers, Dill, Crackers and Espelette Pepper
**Louis Moreau Petit Chablis 2023 Burgundy 24/120**

**Escargot à'la Bourguignonne 26**
Baked Burgundy Snails, Garlic and Persillade
**Marc Brédif Vouvray Classic 2024 Loire Valley 18/90**

**Tartare de Boeuf 32**
Grass Fed Beef Tenderloin Steak Tartare, Crackers and Condiments
**Les Mougeottes IGP Pays d'Oc Chardonnay 2025 16/80**

## SMALL BITES

French Baguette, Lescure AOC Butter 4 PP

Appellation Oysters, Shucked on Order, Mignonette (A) 36/66

Alto Olives, Pickles and Lemon Oil 11

SCAN QR
FOR MEMBERS

## SIDES

Pomme Frites 14

Paris Mash 14

Grilled Broccolini, Whipped Feta 15

Oak Greens and Radish 12

## MAINS

**Magret de Canard 49**
Slow Roasted Duck Breast, Red Beet Puree, Heritage Carrots and Juniper Sauce
**Les Mougeottes IGP Pays d'Oc Chardonnay 2025 16/80**

**Spatchcock Roti 46**
Thyme Roasted Spatchcock, Grilled Seasonal Vegetables, Paris Mash and Jus
**Marc Brédif Vouvray Classic 2022 Loire Valley 18/90**

**Boeuf Bourguignon (GF) 49**
Slow Cooked Beef Cheeks, Mushrooms, Onions, Bacon, Paris Mash and Red Wine Sauce
**Château Caroline Moulis-en-Médoc 2019 Bordeaux 18/80**

**Western Australia Snapper (A) 46**
Fillet of Red Snapper, Quinoa, Capers and Saffron Beurre Noisette
**Marc Brédif Vouvray Classic 2024 Loire Valley 18/90**

**Carre d'Agneau 58**
Rasel Hanout Spiced Lamb Rack, Root Vegetable Puree, Zucchini, Sheep's Curd and Merlot Jus
**Château Caroline Moulis-en-Médoc 2019 Bordeaux 18/80**

**Gnocchi à la Parisienne (V) 42**
Parisian Gnocchi, Forest Mushrooms Fricassee, Petit Pois and 36 Months Old Aged Comte
**Louis Moreau Petit Chablis 2023 Burgundy 24/120**

## FROM THE GRILL

250g Sirloin Steak 49

250g Grass Fed Tenderloin 58

300g Scotch Fillet 62

500g Collision & co Angus Rib Eye 99

1.2 kg T-bone MBS 3+ "Bass Strait" 179



## DESSERTS

Vanilla Bean Crème Brûlée, Almond Tuile 16

Valrhona Chocolate Mousse, Berry Jam and Soil 22

Blood Orange Granita, Grand Marnier and Lemon Sorbet 16

Bombe Alaska, Meringue and Passion Fruit Puree 18

**Chartreuse de Coutet Sauternes 2020 Bordeaux 18/80**

All our Steaks are served with Pomme Frites. Choice of Sauces - Sauce au Poivre, Red Wine Jus, Cafe de Paris Butter. Bistro de Paris practices responsible service of alcohol.
Should you have any special dietary requirements or allergies please inform your waiter. 10% surcharge on Saturday and Sunday, 15% on public holidays.