

# Current Specials at Bistro St Jacques

Call 0478 705 704 or email [info@bistrostjacques.com.au](mailto:info@bistrostjacques.com.au) to order.

## 3 Courses for \$75

Any entrée, main and dessert from our à la carte menu  
Available Wednesday – Saturday nights.

## Saturday Lunch Picnic Hamper

3-course picnic for 2 plus bottle of wine, \$130  
Orders must be confirmed by 12pm Saturday

### Amuse Bouche & Entrée

Marinated Provençal olives

La Boqueria aged jamón, Basque saucisson, house-made duck liver parfait & house pickles

Fresh house-baked bread rolls

### Main Course

Trout grenobloise: whole baked trout with lemon, capers, parsley & breadcrumbs with selection of baked organic winter vegetables

### Dessert

Crème brûlée with passionfruit & Provençal biscotti

### Wine

2018 Vieux Naudin Merlot blend, Saint Michel de Fronsac, Bordeaux, France **OR** 2017 Nuit Blanche Rosé, Provence, France

## New Spring Menu

### Amuse bouche

House made baguette with whipped dill butter 5pp

Provençal marinated olives 9

## **Entrée** 25

Pambula rock oysters, shucked to order, Champagne vinegar & shallot dressing side 6-25 / 12-45 / 24-85

Coquilles St Jacques: seared scallops with Basque Txistorra sausage & fresh garlic breadcrumbs

House-made charcuterie: duck liver parfait, country style pork terrine, rabbit rillettes with pickled cucumber & house baguette

Goats cheese tart with confit onion & roasted cherry tomato in house-made puff pastry with a green herb salsa & organic salad leaves (vegan alternative available as entrée)

## **Mains** 45

Pan fried Tasmanian ocean trout with a beurre blanc sauce & baby fennel roasted with olives & pastis

Pan-roasted pork cutlet with a kohlrabi, apple & walnut salad, Dijon mustard & pan juices

Slow-roasted organic butternut pumpkin with gnocchi à la Parisienne, with spring vegetables, herb vinaigrette & Roquefort cheese

Pièce du boucher accompagnée de pommes de terre nouvelles avec sauce du Chef: *Sustainable, grass fed NSW beef steak, with potato garnish & sauce, market price*

## **Sides** 14

Hand-cut organic potato fries

Organic mixed green salad with a tarragon vinaigrette & candied almonds

Seasonal organic green vegetables, lemon zest, extra virgin, toasted pepitas

## **Le Fromage** 25/35

Selection of Australian, French & Italian cheeses with house-made bread

& crackers, fruits, nuts & honeycomb, 2 cheeses 25 / 3 cheeses, for two people, 35

**Desserts 18**

Mini tarte au citron with a Cointreau & raspberry jelly, crystallised citrus peel & cream Chantilly

Warm dark chocolate & hazelnut brownie with coconut ice-cream, whiskey sauce & toffee cage

Affogatto: house-made vanilla bean ice-cream, espresso coffee & hazelnut liqueur 22 (+5 on 3-course offer)