

# Bistro Volière

## Lunch Menu

Available from 12pm to 2.30pm  
(Thursday to Saturday)

1 course \$17

2 courses \$25

3 courses \$30

### Entree

Parfait de Foie de Volaille *Chicken liver parfait/pâté*

Soupe a l'oignon (V) *Onion soup, cheese crouton*

Rôti d'agneau *Slow cooked lamb (chilled), du puy lentils, rosemary aioli*

Escargot en Persillade *Escargot in garlic and parsley, buttery white wine reduction, crisp baguette*

### Main

Croque Monsieur *Classique french toastie of ham, cheese & bechamel (V on request)*

Crêpe au Sarrazin *Buckwheat crêpe filled with ham, onion, mushroom and cheese (V on request)*

Hachis parmentier *Cottage pie of slow cooked beef topped with mash & cheese, green leaf salad*

Gnocchi (V) *Parisian gnocchi tossed in a creamy mushroom sauce*

### Dessert

Crêpe Suzette *Orange caramel sauce*

Crème Brûlée (+\$.4) *Vanilla Bean*

## All day sharing platters

Choose the number of items on your platter....

TWO - 22 THREE - 30 FOUR - 38 FIVE - 45 SIX - 50

Each platter is accompanied with crunchy French baguette, cornichons, Italian pickled onion,  
French butter, nuts, crackers, housemade quince paste

### Fromages

Brie - (FRA) (+\$.2) *Smooth & earthy, white mould brie*

AOC Roquefort - (FRA) (+\$.2) *Intense but balanced flavour profile with a fine creamy texture.*

*Produced by Gabriel Coulet. Appellation d'Origine*

AOC Cantal - (FRA) *Semi hard, uncooked, buttery, milky, nutty & sweet*

AOC Agour Ossau Iraty - (FRA) *Buttery and rich with a fruity finish, sheeps milk. The pride of the Pyrenees.*

Morbier - (FRA) *Washed rind creamy & semi soft cheese, slight pungent aroma, mild taste with a nutty aftertone*

### Charcuteries

Bresaola *Dry cured, slow aged grass fed beef*

Prosciutto di Parma (+\$.2) *16 month air dried by Villani, Rangone Italy*

Lonza *Western Plains free range dry cured eye loin pork. Dense, sweet tasting*

Copacolla *Dry cured Western Plains free range pork neck*

Tartufo (+\$.2) *Truffle infused pork salumi made in the traditional Calabrian style*

Please note, credit card payments  
incur a processing fee  
Most debit cards are fee free