

# Bistro Volière

## À la Carte Menu

*Available from 6pm to 9.30pm Wed to Sat  
& from noon- 3pm and 6pm - 8pm on Sunday*

### Entrée

Soupe a l'oignon (V) 14  
*Classic french onion soup, cheese crouton*

Coquilles St-Jacques (GFA) 18  
*Pan seared local Bass Strait scallops, buckwheat blinis,  
citrus marscarpone, confit celeriac, mandarin butter finish*

Escargot en Persillade (GFA) 14  
*Escargot in garlic and parsley, buttery white wine reduction,  
baguette crisp*

Croustillant de Canard 16  
*Confit duck, pumpkin & orange zest wrapped in crisp brick pastry,  
green olive cream, duck jus & raisin reduction*



### Plat principal

Filet de Bœuf (GF) 38  
*220g premium eye-fillet, duck fat confit potato,  
Jerusalem artichoke puree, truffle jus finish*

Bœuf Bourguignon (GF) 29  
*Tender beef, slowly braised in red wine and herbs, creamy potato mash*

Magret de Canard (GF) 33  
*Roast magret duck breast fillet, celeriac rosti, chestnut puree,  
confit onion, pepper reduction*

Ballotine de Volaille (GF) 28  
*Chicken ballotine with a duxelles mushroom filling,  
roast potatoes, creamy forestière sauce*

Gnocchi Parisienne (V) 25  
*Pan seared Parisian gnocchi, creamy mushroom & cheese sauce,  
confit pumpkin, green peas*

### Sides

Légumes 10  
*Sautéed seasonal vegetables*

Salade Verte 9  
*Green salad*

Pommes Frite 9  
*Chips, aioli*

Gratin Dauphinois (V) 13  
*Sliced potato baked in a  
creamy cheese sauce*

### Desserts

Crème Brûlée 13  
*Vanilla bean*

Crêpe Suzette 15  
*Orange caramel sauce  
Orange liquor flambee*

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

*(GFA) Gluten Free Available, (GF) Gluten Free, (V) Vegetarian*