



BISTROT GAUROCHE

BRUNCH

Saturday & Sunday 10:30am to 3:00pm

STARTERS

- SEASONAL FRUITS & YOGURT 17
Selection of seasonal fruits, yogurt, nuts & honey
- ESCARGOTS DE BOURGOGNE au beurre d'ail 22
Burgundy escargots baked in their shell with parsley and garlic butter
- TARTARE DE TRUITE "PETUNA" de Tasmanie au raifort et citron 22
'Petuna' Tasmanian ocean trout tartare with horseradish and lemon
- SAUMON FUMÉ DE TASMANIE 22
Smoked Tasmanian salmon
- PLANCHE DE CHARCUTERIE 24
Board of house made pâté, pork rillettes, saucisson sec & ham

EGGS

- ŒUF A LA COQUE et "Mouillettes" 15
Soft-boiled egg and toasted 'soldiers' with butter
- BRIOCHE EGGS BENEDICT 22
Two poached eggs, Hollandaise sauce
- Cooked ham 18 Bacon 18 Smoked salmon 19
- ŒUFS FLORENTINE 19
Two poached eggs, sautéed spinach and Gruyere Béchamel sauce
- AUSTRALIAN IN PARIS 24
Two eggs any style, bacon, Lyonnaise potatoes, sautéed mushrooms & toasted sourdough bread
- FRENCH OMELETTE 24
Fines herbs, Cooked ham, Gruyere cheese, Lyonnaise potatoes & mixed green salad

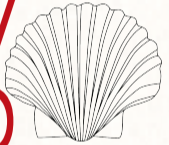
Bakery

- PAIN, BEURRE & CONFITURES 9
Freshly-baked baguette, Beurre d'Isigny butter, Bonne Maman fruit jams
- CORBEILLE DE VIENNOISERIES 16
1 croissant, 1 pains au chocolat, Baguette, Beurre d'Isigny butter, Bonne Maman fruit jams
- GAUFFRES 19
Waffles served with vanilla Chantilly or chocolate sauce

Les Sandwiches

- CROQUE MONSIEUR 18
Baked ham & Gruyere cheese sandwich, Béchamel sauce
- CROQUE MADAME 20
Baked ham & Gruyere cheese sandwich, Béchamel sauce and sunny side-up egg
- TARTINE D'OS A MOELLE 20
Bone marrow on sourdough bread with garlic confit and parsley
- TARTINE TAPENADE & TOMATE 15
Tapenade olives and fresh tomatoes on sourdough bread
- BAKED QUICHE 20
Served with a green salad

RAW BAR



- HUÎTRES 4/pc
Organic oysters Pristine Farm - Coffin Bay
- CLASSIC PRAWNS COCKTAIL 20
Half dozen served with thousand island sauce
- SHELLFISH PLATEAU 120
Two dozen oysters, one dozen prawns

SOUP & SALADS

- SOUPE A L'OIGNON, recette de Grand-Père Henri 16
Grandpa Henri's traditional chicken broth onion soup
- SALADE AUX LARDONS ET ŒUF POCHÉ 22
Mesclun salad, sautéed bacon, poached egg
- SALADE NIÇOISE 24
Baby romaine lettuce, tomatoes, artichokes, tuna in olive oil, capsicum, hard-boiled egg
- SALADE DE BETTERAVES RÔTIÉS ET CHÈVRE FRAIS 24
Heirloom beetroot salad with goat's curd

MAINS

- TARTARE DE BŒUF ANGUS au couteau 26/36
Hand-cut Angus beef tartare with condiments
- SOLE MEUNIÈRE & POMMES VAPEUR 42
Flounder with brown butter, lemon, parsley and steamed potatoes
- BRUNCH ROAST 40
Please, ask our staff about the roast of the day

Brunch roast is a ritual, the genuine art of the weekend meal celebration from top to bottom. Freshly prepared carvery and dished out with Lyonnaise potatoes, jus or sauce and mixed green salad.

LE FROMAGE

CHEESE PLATTER

A selection of matured cheeses from France

- Bleu d'Auvergne (cow)
 - Comté (Cow)
 - Camembert (Cow)
 - Brie de Meaux (Cow)
 - Crottin de Chavignol (Goat)
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| Select 2 | 18 |
| Select 3 | 27 |
| All 5 | 35 |

SIDES \$8 each

- FRENCH FRIES
- SAUTÉED BUTTERNUT SQUASH & BABY SPINACH
- GREEN BEANS, SHALLOTS & OLIVE OIL
- SAUTÉED MUSHROOMS

Les Desserts

\$15 each

- CRÊPES SUZETTE FLAMBÉES
Crepes with Grand Marnier sauce
- TARTE TATIN
Upside-down apple 'Tatin' tart with vanilla ice cream
- TARTE AU CHOCOLATE NOIR DE TANZANIE ET GLACE ESPRESSO
Tanzania dark chocolate tart with espresso ice cream
- HOMEMADE ICE CREAM AND SORBETS
\$6/scoop
Vanilla / Chocolate / Pistachio / Wild Strawberry / Lemon / Mango
- FAMILY STYLE, TO SHARE UP TO 3 PERSONS \$36 EACH**
- ÎLE FLOTTANTE
Meringue Floating Island and vanilla sauce
- PROFITEROLES TOWER
Choux pastry with vanilla ice cream and hot chocolate sauce

Please inform our staff if you have any dietary requirements or food intolerances
Table of 8 and above will incur a surcharge of 10%. A 10% surcharge applies on Public Holiday