

# Bistro Avoca

## ENTRÉE

### Freshly Baked French Bread

Sea Salt Butter, Chef's Balsamic/Oil Blend

*\$3.5*

### White Grape Foie Gras

Onion Purée, Hazelnut Crisp

Muscat Wine Reduction

*\$21*

### Pumpkin Salad

Roquette, Feta, Confit Tomatoes,

Pumpkin Seeds, White Balsamic Dressing

*\$16 | Gf, V*

### Crispy Truffled Brie Cheese

Roquette, Balsamic Vinegar, Vacherin Cream

*\$19 | V*

### Canadian Lobster Two Ways

Carpaccio, Raviole

Beurre Blanc Sauce

*\$21*

### Chicken Liver Paté

Cornichons, Chutney, Baguette Chips

*\$17*

## MAINS

### Crispy Skin Barramundi Fillet

Orange Carrot Purée

Potato Mille-Feuille, Beurre Blanc Sauce

*\$29 | Gf*

### Seared Canadian Lobster

Saffron Risotto

Braised Leek

*\$39 | Gf*

### Saffron Risotto

Peas, Baby Carrots

Roquette, Balsamic Vinegar

*\$28 | Gf, V*

### French Brie Tart

Confit Eschallots

Pear and Roquette Salad

*\$29 | V*

## SIDES

### Pomme Pont-neuf Chips

*\$10 | Gf, V*

### Steamed Vegetables of the Day

*\$9 | Gf, V*

### 11-hours Beef Brisket Shepherd's Pie

Pomme Purée, Baby Carrot, Broccolini

Port Jus

*\$30 | Gf*

### Confit Duck Leg

Pomme Saladaises, Poached Pear

Duck Balsamic Jus

*\$29 | Gf*

### Braised Leg Of Lamb

Pea Purée, Potato Fondant

Red Wine Sauce

*\$34*

### Beef Wellington

Truffled Onion Purée, Foie Gras

Red Wine Sauce

*\$38*

### Honey Braised Baby Carrots

*\$10 | Gf, V*

### Roquette and Parmesan Salad

*\$9 | Gf, V*