

Bistro32

Fully Licenced

BYO (wine) Tues-Thurs

Credit card fees apply



ENTREES

Duck pate, cornichons, grilled sourdough	18.5
Escargots à la Bourguignon (six snails with garlic & parsley butter)	19.5
Grilled goat cheese salad, sourdough, watercress, frisee, walnuts	24.0
Seared scallops in puff pastry with shellfish bisque	24.5
Twice baked cheese soufflé with chopped chives & crisp prosciutto	24.0
Steamed mussels with chili, garlic & white wine	24.0

MAIN COURSE

Grilled spatchcock "Café de Paris" Butter, wilted spinach	38.0
Veal cutlet on the bone, onion soubise, mushrooms	42.0
Rack of lamb with cracked pepper & rosemary, served on ratatouille,	39.5
Grain fed MSA grade fillet of beef roasted tomato, béarnaise sauce	41.0
Grilled snapper, prawns, lemon butter sauce, chives	41.0
Duck leg confit, beetroot & apple relish	38.5

Mains served with rosemary potatoes & steamed greens