

Please, check-in



(Service NSW)



BISTRO COCOTTE

French Kitchen

Entrées

<i>Tartelette</i>	\$20
Baked Ratatouille with Shaved Comte, Pine Nut, Rocket Salad & Pistu	
<i>Soufflé</i>	\$23
Twice Baked Soufflé with Blue Cheese & Spinach	
<i>Salmon Cocotte</i>	\$21
Baked Salmon with Zucchini, Cauliflower Puree, Lemon, Dill, Creme Fraiche & Baby Caper	
<i>Steak Tartare</i>	\$23
Hand Cut Beef Fillet with 10 condiments	

<i>French Onion Soup</i>	\$20
with Gruyère & Croûtons	
<i>Duck Liver Parfait</i>	\$20
with Saffron Pickled Cauliflower & Onion Jam	
<i>Pork & Duck Terrine</i>	\$20
with Pistachio & Fruit Chutney	

MENU EXPRESS

Tuesday to Friday

ENTREE + PLAT DU JOUR

\$54

<i>To Share</i>	
<i>Camembert Fondue</i>	\$32
Baked Aromatic Camembert with Croûtons	

Mains

<i>Plat du Jour</i>	MP
Ask Our Friendly Staff	
<i>Moules Provençales</i>	\$32
Steamed Black Mussels with Provençal Vegetables & Pommes Frites	
<i>Salmon Cocotte</i>	\$33
Baked Salmon with Zucchini, Cauliflower Puree, Lemon, Dill, Creme Fraiche & Baby Caper	
<i>Grilled Berkshire Pork Neck</i>	\$35
with Spiced Red Cabbage & Apple, Cornichon & Wholegrain Mustard Sauce	

<i>Steak Tartare</i>	\$37
Hand Cut Beef Fillet with 10 condiments	
<i>Lamb Parmentier</i>	\$37
Braised Lamb Shoulder with Ratatouille, Pomme Purée & Topped with Grilled Zucchini served with a Black Olive & Rocket Salad	
<i>Crispy Confit Duck Maryland</i>	\$38
with Roasted Carrot Purée & a Shitake Mushroom, Lardon & Lentil Jus	
<i>Grilled Angus Beef Flank Steak</i>	\$39
with Black Truffle Jus & Pomme Frites	

VEGETARIAN, GLUTEN FREE & DAIRY FREE OPTIONS AVAILABLE ON REQUEST



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Light Meals

Veggie Baguette \$17
Ratatouille, Black Olive, Pistu & Wild Rocket

Pork Baguette \$20
Braised Pork Neck, Lentil & Onion Jam

Salmon Rillette Baguette \$20
Cooked Salmon, Tomato, Crème Fraîche & Wild Rocket

Steak Baguette \$23
Flank Steak with Caramelized Onion, Horseradish Crème Fraîche

Ham & Cheese Omelette \$18
Smoked Ham, Gruyère, Salad & Toast

Croque Monsieur \$19
Grilled Sourdough, Smoked Ham, Gruyère, Pommes Frites & Salad

Salads

Bûche de Chèvre \$25
Crumbed Goat Cheese, Honey,
Beetroot, Pine Nut & Wild Rocket

Fourme d'Ambert \$19
Pear, Roasted Walnut, Blue Cheese & Frisée

Salmon Rillette \$25
Cooked Salmon, Lentil, Pomegranate,
Tomato, Crème Fraîche & Frisée

Sides

Fresh Baguette \$5

Bread Basket \$9

Garden Salad \$9

Petits Pois & Lardons \$10

Légumes du Jour \$14

Greens of the Day with Walnut Vinaigrette

Ratatouille \$12

Pommes Frites \$9

Pommes Lyonnaises \$11

Kids (under 12 yrs)

Grilled Steak with Chips & Salad \$18

Pan Roasted Fish Fillet with Chips & Salad \$18

Nutella Crêpes with Banana & Ice Cream \$12

One Scoop of Vanilla or Chocolate Ice Cream \$4