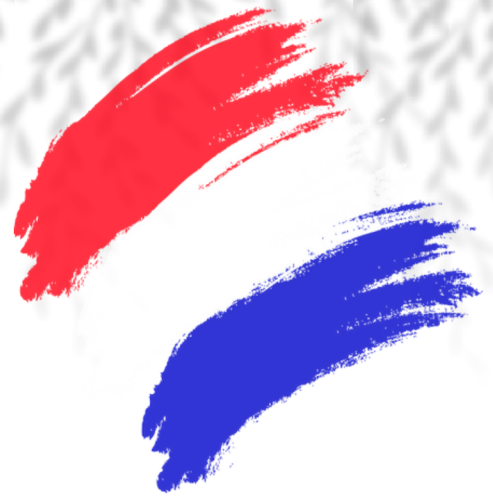


Bistro 32



Entrée

Escargots a la Bourguignon (six snails with garlic & parsley butter)	21.0
Duck pate, cornichons, grilled sourdough	21.0
Grilled goat cheese salad, sourdough, walnuts, pancetta	26.0
Twice baked cheese soufflé, chives, crisp prosciutto	26.0
Steamed mussels with chili, garlic & white wine	26.0
Millefeuille of grilled scallops, lobster bisque, puff pastry	27.0

Main Course

Grilled spatchcock, Café de Paris butter, wilted spinach	41.0
Veal fillet, onion & thyme soubise, Swiss brown mushrooms	43.0
Rack of lamb with cracked pepper & rosemary, served on Ratatouille	43.5
Grain fed fillet of beef, roasted tomato, béarnaise sauce	46.0
Grilled snapper, prawns, lemon butter sauce, leeks, chives	42.0
Duck leg confit, beetroot & apple relish	41.5

Main served with rosemary potatoes & steamed greens

Fully Licenced
BYO (wine) Tues-Thurs
Credit card fees apply
10% Surcharge on Public Holiday