

‘The French Bistro’  
 Our menu offers the very best of Tasmanian  
 produce including our very own Riversdale Estate Lamb.  
 Enjoy our style of traditional French Bistro cuisine.

Bon Appetit



## HIGH TEA & FRENCH BISTRO OPEN THURSDAY TO SUNDAY

Enjoy a Devonshire Tea, the House Gateaux, Cheese Platter or  
 Charcuterie Platter in our Cellar Door, under the Veranda or on  
 the Sandstone Terrace on a Monday to Wednesday.

### ENTRÉES

Éclair au Saumon Fumé, Fraise, Pomme Verte et Yaourt (Smoked Salmon Éclair, Strawberries, Green Apple & Yoghurt)	\$22
Normandy French Onion Soup	\$16
Camembert & Fresh Herbs Baked served with Quince Paste & Lightly Toasted Baguette	\$20
Escargot with Roasted Garlic, Shallot & Chive Beurre with Saucer Bread	\$16
Salade Printaniere (Fresh Seasonal Lettuce, Smoked Lardon, Artichoke, Soft Egg with Mustard Vinaigrette)	\$20
Cake Salés à la Tomate et au Basilic served with Black Olive Tapenade & Goats Cheese (Traditional Savoury Cake of Provence)	\$16

### SIDES

Pomme Frites	\$10
Paris Mash	\$10
Fresh Green Salade with Vinaigrette Dressing	\$ 9
Heirloom Tomato Salade	\$ 9

### MAINS

Duck Confit served with Paris Mash, Green Beans and Red Cabbage <i>wine suggestion: Riversdale Estate Pinot Noir 2017</i>	\$38
Riversdale Estate Lamb Rack, served with Spring Vegetables, Riz Soufflé (seasoned rice) & Pinot Jus <i>wine suggestion: Riversdale Estate Syrah 2017</i>	\$36
Eye Fillet Steak Frites with a jug of Jus. (The quintessential Bistro dish) <i>wine suggestion: Riversdale Estate Pinot Noir 2017</i>	\$39
Provincial Pan Salmon served with Baby Roasted Potato, Cherry Tomato, Zucchini & Olives. <i>wine suggestion: Riversdale Estate Riesling 2018</i>	\$36
La parcelle of Vegetable, Fetta & Pesto <i>wine suggestion: Riversdale Estate Pinot Gris 2018</i>	\$32
House made pan fried gnocchi in lightly herbed beurre <i>wine suggestion: Riversdale Estate Chardonnay 2018</i>	\$30

### DESSERTS

Crème Brûlée with Tuile	\$20
Raspberry Cheesecake with Raspberry Coulis & Double Crème	\$18
Classic Opera	\$20
Citron Meringue Tarte	\$20
Cherry Clafoutis with Chantilly Cream	\$18
House Gateaux of the Day	\$18
Cheese Platter with Muscatels (Camembert, Cracked Pepper, Apricot Almond Crème Cheese, Vintage Cheddar)	\$25

### KIDS MENU - \$18 each (includes a soft drink)

Salmon fingers, chips and salad
Chicken nuggets, chips and beans
Pork sausages, mashed potato and beans

### OUTSIDE SNACK MENU

Charcuterie Platter	\$25
Pomme Frites	\$10
Classic Toasted Sandwiches (filling selection - Ham, Cheese, Tomato, Onion)	\$7.95
Pizza (Napolitano or Ham & Cheese)	\$20
Cheese Platter with Muscatels (Camembert, Cracked Pepper, Apricot Almond Crème Cheese, Vintage Cheddar)	\$25
Apple Cinnamon French Toast	\$16
Devonshire Tea (4 Scones, Jam & Cream with 2 Hot Drinks)	\$18
House Gateaux of the Day	\$18
Cup of Tea	\$5.00
Coffee	\$5.00
Hot Chocolate	\$5.00
Milkshake	\$8.00
Soft Drink/Juice	\$6.00