

**NOOSA**  
• HOT BREAD SHOP •  
*French Bistro*

FULLY LICENSED

# Entrees

HUITRES (6) Freshly shucked Coffin Bay Oysters Natural or w/ Horseradish butter	20
ESCARGOTS A LA BOURGUIGNONNE Snails baked with a garlic herb-butter & served w/ house bread	18
PARFAIT DE FOIE DE CANARD Duck Liver Parfait w/ pickled grapes & house bread	18
SALADE D'HIVER Roasted baby Beets Salad w/ watercress, Curley endive, toasted hazelnuts & Fourme d'Ambert	20
SOUPE A L'OIGNON Caramelised onion soup w/ a rich brown chicken stock and gratinated w/ raclette	16
RISOTTO AUX CREVETTES Risotto of Mooloolaba Prawns w/ Creme fraiche, preserved lemon & chives	26

# Plat Principal

POISSON DU JOUR	34
Daily sourced Fish w/ white & red quinoa "tabbouleh" salad. Spiced cucumber & coriander yoghurt	
CASSEROLE DE MOULES A LA MOUTARDE	32
Mussels cooked w/ white wine, cream & Dijon mustard Served w/ hand cut French fries	
TTORRO AU CHORIZO	36
Basque country style fish & shellfish soup w/ Chorizo, spicy tomato broth. Served w/ saffron aioli & house bread	
MAGRET DE CANARD AUX POMMES SALARDAISES	32
Grimaud Duck breast, potatoes sauteed with garlic and duck fat. Served w/ Green Peppercorn sauce.	
STEAK FRITES	34
Rump steak cooked medium w/ Caramelised shallots, green beans & house cut French fries	

# Desserts

## CREME BRULEE

Baked custard with caramelised sugar crust 10

## TARTE AU CHOCOLAT, SORBET AU MASCARPONE

Baked Valrhona Chocolate tart with mascarpone sorbet 12

## SOUFFLE AUX COINGS

Twice baked Quince Souffle w/ warm vanilla bean custard 13

## PAIN PERDU

Bread and butter pudding w/ Pedro Ximenez Maple & Confit orange.  
Vanilla bean ice cream 12

Please also see our display cabinet for more cakes and desserts.

# Fromages

## BUCHE D'AFFINOIS

Silky triple cream brie with rich clotted cream 11

## FOURME D'AMBERT

Creamy, moist semi-hard blue cheese from Auvergne w/ sharp and smooth flavour 11

## AGED COMTE

Salty, mild & lightly fruity with hazelnut & nutmeg flavours 11

# Liqueurs

GRAND ARMAGNAC JANNEAU	12
DISARONNO	11
CALVADOS PRESTIGE MENORVAL	12
GRAND MARNIER	12
BRANDY ST REMY	8
ABSINTHE MYTHE	9
CHARTREUSE	10
AVERNA AMARO SICILIANO	10
KALHUA	8
MONTENEGRO	10
RICARD PASTIS DE MARSEILLE	12
GREY GOOSE VODKA	9
BOMBAY SAFFIRE GIN	9
JACK DANIEL'S TENNESSE WISKKEY	8
ARDBEG SINGLE MALT SCOTCH	9

# Cocktails

ESPRESSO MARTINI	15
Vodka, Chambord, Kalhua and espresso coffee	
AFFOGATTO	15
Kalhua or Amoretto, ice cream and coffee	