

# heart of europe

RESTAURANT + BAR

SUMMER + menu / 2025

## LUNCH

### Appetizers

#### BAGUETTE TRADITION \$9.00

Warm toasted baguette with olive oil, balsamic and butter.

#### BUERRE AU TRUFFE \$11.00

Warm toasted baguette with truffle and parmesan butter.

#### OLIVES CHAUD \$10.00

Warm marinated olives.

### Entrees

#### PARFAIT DE CANARD \$17.00

Smooth duck parfait, fruit chutney, jardiniere pickles and toast.

#### CREVETTES A L'AIL \$19.00

Creamy garlic prawns served with baguette.

#### FLATBREAD \$17.00

Grilled garlic flatbread with garlic and feta toum and tzatziki.

Friday only kitchen open 11:00am - 2:30pm

### Main Course

#### QUICHE DU JOUR \$24.00

Quiche of the day served with tomato relish and salad.

#### POISSON \$32.00

Grilled fish served on a cous cous, rocket, feta, herb and almond salad drizzled with olive oil.

#### CAESAR SALAD \$26.00

Roast chicken, crouton, cos lettuce, parmesan, crispy bacon pieces, poached egg and creamy caesar dressing.

#### PARPADELLE \$31.00

Parpadelle pasta with bacon, prawns, garlic, chilli, lemon and butter and parmesan.

## SIDES

+ SAUTÉED GREENS gf, cbveg.....\$8.00

+ POMME FRIT veg.....\$8.00

+ BISTROT SALADE veg, gf.....\$7.00

While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur as factors beyond our reasonable control, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies however cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredient