

CELEBRATE BASTILLE DAY

À LA BASTIDE

Liberté, Égalité, Fraternité

Sunday 14 July 2024

AMUSE BOUCHE

velouté de céleri et basilic

ENTRÉE

your choice of one of the following

soupe à l'oignons, croûtons au gruyère

tarte provençale, baby gem, pickled noix, fines herbes (v, s&n)

canard et foie gras parfait, piquant rhubarb, relish aux oignons rouges, brioche (gfo)

steak tartare, condiments, egg yolk, tabasco, pommes gaufrettes (gfo)

grillé fremantle octopus, salsa vert, piment périquin aioli, citron (gf, df)

PLAT PRINCIPAL

your choice of one of the following

bœuf bourguignon, pommes puree (gf)

ora king salmon, confit fennel, smoked eel, champagne sauce, sorrel, caviar (gf)

wagin farm magret de canard, pommes dauphinoise, haricot verts, sauce mère (gf)

300g harvey beef reserve bavette au poivre, pommes pont neuf (gf)

saucisse antillaise OR portobello champignons (v) avec lentils ragout, sauce allemande au cider (gf)

DESSERT

your choice of one of the following

vanille et bay leaf crème brûlée (gf)

apple tarte tatin, crème fraîche (dfo)

baba au rhum, winter fruits, glace au café



LUNCH OR DINNER

\$125 per person

\$55 menu enfant (children under 12)

La Bastide

(‘gf’ gluten free, ‘vg’ vegan, ‘v’ vegetarian, ‘s&n’ contains seeds and/or nuts, ‘o’ option, ‘shellfish’ contains shellfish)

We will do our best to cater to all dietary requirements but we cannot guarantee that all dietary requirements may be met.