

Classics Menu October 2024

A Month of Seafood & Caviar

Released at the beginning of every month, La Bastide's Classics Menu showcases an evolving array of weekly dishes. These dishes highlight the vibrant culinary fusion achieved by combining the very best seasonal produce with the refined techniques of traditional French cuisine

In October 2024,
we are excited to showcase
A Month of Seafood & Caviar



Wednesday 2 October to Sunday 6 October

parmentier de poisson, mixed leaf salad 52
supplement caviar (5g) 25

Wednesday 9 October to Sunday 13 October

snapper à la colbert, sauce ravigote, asperges, saltbush, citron 45
supplement caviar (5g) 25

Wednesday 16 October to Sunday 20 October

shark bay crab risotto, leeks et sorrel 48
supplement caviar (5g) 25

Wednesday 23 October to Sunday 27 October

yabby et crayfish cocktail, glace à l'avocado et à la coconut (shellfish) MP
supplement caviar (5g) 25

Wednesday 30 October to Sunday 3 November

scallops, garlic coulis, prawn bordelaise au vin, apple salad (gf, shellfish) MP
supplement caviar (5g) 25

Accompagnement for October

cauliflower gratin, sauce mornay 18

All dishes are available from
Wednesday to Sunday or until sold out

La Bastide

The logo for La Bastide, featuring the brand name in a dark blue, elegant, cursive script font. The letter 'i' in Bastide has a distinctive underline.