

La Bastide

HUÎTRES

pacific oysters

quarter doz 18 | half doz 32 | full doz 55

your choice of mignonette dressing / 'old fashioned DIY' tabasco et lime / natural



CHAMPAGNE & OYSTERS

2 glasses of Bollinger NV

w/ half dozen oysters 95

w/ dozen oysters 115

CAVIAR SERVICE

kaviari white sturgeon caviar (30g) avec petits blinis 145



+ 2 gls of Pol Roger NV 65

+ 2 gls of Ruinart Blanc de Blancs 110

+ 2 shots Grey Goose Vodka 30

ASSIETTE DE CHARCUTERIE 42

terrine de la maison

free range saucisson sec

canard et foie gras parfait

servie avec cornichons, pickled walnuts, dijon, baguette (s&n, gfo)



FROMAGES

selection de fromages français

soft, hard, bleu

1 cheese 18 | 2 cheese 33 | 3 cheese 45

servis avec honeycomb, compressed nashi pear, pickled walnuts, buckwheat crackers (gf, v, s&n)

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

We will endeavour to cater to all dietary requirements but we cannot guarantee that all dietary requirements may be met

Unlimited Purezza still or sparkling water \$2.50pp

Card surcharge applies

La Bastide

PETITES BOUCHÉES

- baguette au beurre 8
- local great southern groves olives (vg) 10
- terraine du chef, caperberries, dijon, cresson (s&n, gfo) 24
- croquettes-monsieur, dijon, cornichons 20
- octopus émietté en brioche, sauce ravigote, citron brûlé 24



ENTRÉES

- chilled spinach & parsley vichyssoise, smoked blue mackerel, potato fritters 28
- canard et foie gras parfait, rhubarb piquant, relish aux oignons rouges, brioche (gfo) 30
- steak tartare, condiments, egg yolk, tabasco, pommes gaufrettes (gfo) 30
- saumon fumé maison, moutarde, dill, horseradish crème, apple, rye bread with thyme (gfo) 34
- prawns grillées, beurre café de paris, cucumber, échalote, orange, pinenuts (gfo, s&n, shellfish) 34
- salade de confit de beetroot, poire, fromage de chèvre, endive, radicchio grillé et hazelnuts (v, gf, s&n) 28



PLATS PRINCIPAUX

- market fish à la meunière, pommes mousseline (gf) MP
- poulet basquaise ~ traditional basque chicken, pommes parmentier (gf) 49
- harvey beef reserve 250g aged 100+ sirloin steak, frites, la bastide butter, cresson (gfo, dfo) 51
- wagin farm magret de canard, pommes dauphinoise, haricots verts, sauce madère (gf) 52
- herbes de provence parisian gnocchi, champignons sauvages, sauce pistou, gruyère oil, chapelure (v, gfo) 45



ACCOMPAGNEMENTS

- mixed leaf salad (vg, gf) 12
- champignons sauvages et leeks au gratin (v) 16
- potatoes dauphinoise (v, gf) 14
- potatoes frites, confit aioli (v, vgo) 14
- ratatouille maison (vg, gf) 14





FROMAGES et DESSERTS

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DESSERTS

basil et vanilla crème brûlée (gf) 18

fondant au chocolat noir, orange, glace au cointreau (gf) 20

dessert de saison MP

sorbet du chef (gf, vg) 18

VINS et DIGESTIFS

2013 Dom. De Fenouillet Muscat de Beaumes de Venise FR 19 (g) / 75 (500ml)

2010 Château Guiraud Sauternes 1er Grand Cru Classé FR 45(g)

Avallen Calvados FR 14

Delord 1985 Bas Armagnac FR 23

Le Birlou Chestnut et Apple FR 13

Norman Mercier VSOP 7 Years Cognac FR 19

Chartreuse Verte ou Jaune FR 16

Espresso Martini 25



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