



# Tastes of the Bistro

## THREE COURSES FOR JUST \$68<sup>PP</sup>

THREE COURSES WITH BEVERAGES \$84<sup>pp</sup>  
(Minimum of 2 persons)

**Mini Baguette** with "Beurre d'Isigny" French cultured butter <sup>V | NF</sup>

### Entrée sharing platter

Cider caramel pork bits, Scallop and pancetta pops,  
Thai green curry prawn dumplings, confit duck tostadas  
*Glass of house sparkling wine*

### Main Course (choice of one dish)

Pan fried spinach gnocchi, roasted pumpkin, tomato  
fondue, 'shadows of blue', kale chips <sup>NF | V</sup>

Veal and truffle agnolotti, Forrest mushroom cream,  
parmesan, garlic and lemon crumbs <sup>NF</sup>

Bacon wrapped chicken breast stuffed with feta and  
pine-nuts, spring onion mashed potato, asparagus,  
salsa verde <sup>GF</sup>

Grilled Tasmanian salmon, Spanish rice, peas, char  
grilled corn on the cob with Café de Paris butter <sup>NF | GF</sup>

Char grilled 200g eye fillet steak with fries, steamed  
seasonal greens, jus\* <sup>GF | NF | LF</sup>

\*\$5 surcharge applies to Chargrilled eye fillet menu item

*Glass of house red or white wine*

### Dessert sharing platter

Mini crème brulee, sticky date pudding, banana,  
caramel and chocolate trifle, ice cream sundae

*Served with espresso coffee or tea of your choice*



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