

## LIGHT MEALS

### **SUPER FOOD GREENS** 17 (VGOA)

Green beans, cherry tomatoes, baby spinach, avocado and marinated tofu topped with green goddess dressing

### **BISTRO JACQUE SIGNATURE QUICHE LORAIN** 18

Buttery crust, bacon, eggs, French onion and cheese with a side of green leaves

### **SALAD NIÇOISE** 19 (GFOA)

Tuna, anchovies, chat potatoes, lettuce, legumes, boiled eggs and French vinaigrette

### **THAI BEEF SALAD** 20 (GFOA)

Sizzling beef strips, capsicum, cucumber and vermicelli with ginger lime dressing

## SIGNATURE BURGERS

*served on a milk bun with frites and tomato sauce*

### **THE FRENCHY BURGER** 18

Crumbed chicken breast, champagne ham, baby spinach and mornay sauce

### **THE PARIS BURGER** 18 (GFOA)

Angus beef pattie, red cheddar, sun ripened tomato, cos lettuce and signature sauce

### **THE LYON BURGER** 20 (VGOA)

Chickpea pattie, lettuce, sun ripened tomato and house prepared sweet chilli reduction

## MAINS

### **CHICKEN PARMIGIANA** 20

Crumbed chicken breast topped with tomato sugo, champagne ham and mozzarella with green leaves and frites

### **FISH AND CHIPS** 20

Beer battered flathead, tartare sauce and lemon with a side of green leaves and frites

### **SPINACH AND RICOTTA TORTELLINI** 20 (V)

Served in a rich tomato sugo with shaved Parmesan

### **ATLANTIC SALMON** 21 (GFOA)

Oven-baked salmon filet served with sauce vierge and pommes purée

### **BEEF BOURGUIGNON PIE** 21

Slow braised beef and mushroom stew, red wine, buttery crust served with pommes purée

### **RUMP STEAK** 22 (GFOA)

MSA 200g rump steak with choice of gravy or mushroom sauce with a side of green leaves and frites

## PIZZAS

### **AUX CHAMPIGNONS** 20 (V)

Tomato sugo, mozzarella, baby spinach and mushrooms

### **MEAT LOVERS** 21

Tomato sugo, mozzarella, champagne ham, pepperoni, bacon and chicken strips

### **LOADED PEPPERONI** 21

Tomato sugo, mozzarella, pepperoni and Italian herbs

## SNACKS

### **Frites** 9 (V)

with choice of tomato sauce or aioli

### **SWEET POTATO WEDGES** 10 (V)

with sour cream and sweet chilli reduction

### **FRENCH GARLIC BAGUETTE** 10 (V)

topped with cheese and toasted to perfection

### **SALT AND PEPPER SQUID** 13 (V)

with fresh lemon and aioli

### **VEGETARIAN SPRING ROLLS** 13 (V)

with house prepared chilli reduction

## KIDS MENU

*available for children under the age of 12*

### **FISH AND CHIPS** 13

Beer battered flathead, tartare sauce and lemon with a side of green leaves and frites

### **CHICKEN NUGGETS** 13

with a side of green leaves and frites

### **HAWAIIAN PIZZA** 13

Tomato sugo, mozzarella cheese, ham and pineapple

### **TORTELLINI** 13

Served in a rich tomato sugo with shaved Parmesan

**BISTRO**  
**JACQUE**

V – Vegetarian GF – Gluten Free VGOA - Vegan Option Available GFOA - Gluten Free Option Available

*Bistro Jacque prepares multiple foods on shared equipment - traces of peanuts, nuts, milk, wheat, gluten, fish, shellfish, soy, sesame seeds, eggs and soybeans may be present.*

