

Current Specials at Bistro St Jacques

Call 0478 705 704 or email info@bistrostjacques.com.au to order.

3 Courses for \$75

Any entrée, main and dessert from our à la carte menu
Available Wednesday – Saturday nights.

This week's à la carte dinner specials:

Wednesday

Moules frites: black South Australian mussels cooked in white wine, garlic and mirepoix served with house-made organic fries. 35

Thursday

Beef Parmentier (French “shepherd’s pie”) with heritage slow-cooked beef mince, red wine celery & herbs with pomme purée & fresh garlic herbed breadcrumbs 35

Friday & Saturday

Cassoulet: confit heritage duck, braised pork belly & pork sausage with white beans and herbs with fresh garlic herb breadcrumbs 40

Seafood Picnic Extraordinaire

\$130 pp for a minimum of 2 people Wine matchings available on request.

Menu

- *House-made organic NSW spelt flour baguette with whipped dill butter
- *Provençal marinated olives
- *Pambula Sydney rock oysters with fresh lemon & mignonette sauce ½ dozen

- *Poached prawns marinated in extra virgin olive oil with lemon, garlic & fresh parsley
- *Mussels Escabeche - mussels with aromatic vegetables in sherry vinegar & olive oil
- *Seared scallops with Basque txistorra sausage served warm
- *Lobster Thermidor: whole lobster cut in half and grilled in the shell with a creamy brandy sauce with capers, lemon, fresh herbs & gruyère cheese
- *Organic Pontiac potato salad, Dijon & shallot dressing
- *Organic mixed leaf salad with oak leaf, shaved fennel & dill
- *House-made aioli
- *House-made Romesco sauce
- *Tart au citron with fresh berries & crème Chantilly

Saturday Lunch Picnic Hamper

3-course picnic for 2 plus bottle of wine, \$130

Orders must be confirmed by 12pm Saturday

Amuse Bouche & Entrée

Marinated Provençal olives

La Boqueria aged jamón, Basque saucisson, house-made duck liver parfait & house pickles

Fresh house-baked bread rolls

Main Course

Trout grenobloise: whole baked trout with lemon, capers, parsley & breadcrumbs with selection of baked organic winter vegetables

Dessert

Crème brûlée with passionfruit & Provençal biscotti

Wine

2018 Vieux Naudin Merlot blend, Saint Michel de Fronsac, Bordeaux, France **OR** 2017 Nuit Blanche Rosé, Provence, France

Bistro Chez Vous

Bespoke French Bistro at home

Food, beverage & delivery service from 400

Includes:

- pre-dinner apéritif & matching wines (bottles/glasses/half bottles) with beautiful stemware, if needed
- a menu of multiple courses especially designed for you, hot, plated and all ready to enjoy (= no washing up for you!)
- multiple food drops depending on the menu
- handmade wax candles (if that is your thing)
- bistro gingham tablecloths
- a range of popular playlists from the Bistro (which you do not have to listen to)