



bruno loubet @

Baguette
bistrot + bar

Executive Chef : Bruno Loubet

Senior Chefs : Graham Waddell and Mark Penna

"We are absolutely committed to your enjoyment & satisfaction when you dine with us. If you are not delighted with your meal, it will be replaced without question or you will not be charged" Francis, Marilyn & Geoff Domenech

150 Racecourse Road Ascot Q 4007 · t (07) 3268 6168 · f (07) 3268 2607
e info@baguette.com.au · w www.baguette.com.au

Classic French Dishes

	Entrée	Main
<i>Escargots à la Bourguignones, piperade</i> Burgundy snails, mashed potato, "pipérade"	\$19.50	
<i>Saumon marine au Pernod, salad mimosa</i> Pernod marinated salmon, "mimosa" salad, grilled sourdough	\$19.00	
<i>Pied de Cochon pané à la Lyonnaise, Salad de Pomme et Celerie</i> Breaded pigs trotter, apple and celery salad, gribiche sauce	\$18.50	
<i>Ballotine de Volaille à la Niçoise</i> Corn fed chicken ballotine, niçoise style	\$18.00	
<i>Poisson du Jour</i> Fresh fish of the day		\$35.00
<i>Boudin blanc maison, ragout de feves et asperges</i> House made boudin blanc, broad bean and asparagus ragout	\$20.00	\$28.00
<i>Caré d'agneau roti, ratatouille, jus aux olives, gratin daupinois</i> Roast rack of lamb on ratatouille, olive jus, gratin daupinois		\$38.00
<i>Steak frites à la Bordelaise</i> Bordelaise steak and chips	275gm \$35.00	400gm \$45.00
<i>Repas familial</i> - shared platter of the week — 3 courses for the whole table	each	\$38.00
Dessert		
<i>Selection de glaces et sorbets Maison</i> Selection of house made sorbet or ice cream	\$12.50	
<i>Assiette de petits fours</i> Petit fours	\$12.50	
<i>Souffle a la pistache et chocolat, crème fraiche</i> Pistachio and chocolate soufflé, crème fraiche	\$16.50	
<i>Gateaux de riz aux fruits glaces</i> Traditional French rice pudding with glace fruit	\$13.50	

Contemporary Dishes

	Entrée	Main
Coffin Bay Pristine oysters with shallot vinegar	\$ 2.50	each
Seared tuna carpaccio, Caesar dressing, herb and watermelon salad, grissini	\$23.50	
Spanish omelette, duck prosciutto, minted pea sorbet	\$22.00	
Crab and corn custard in lemongrass broth, Japanese pearl	\$23.50	
Seared scallops and black pudding, parsley and garlic sauce	\$23.00	\$33.00
Meat "mixed grill", marjoram jus gras		\$36.50
Slow cooked Green Mountain veal rib eye, preserved lemon and orange		\$36.50
Sides		
French sour dough baguette, olive tapenade, butter	\$ 6.80	
Mixed leaf salad, lemon dressing	\$ 6.50	
Creamy mashed potatoes	\$ 7.00	
Green vegetables	\$ 7.90	
Beer battered chips and aioli	\$ 6.80	
Dessert		
Raspberry and lemon Parisian macaroon	\$14.50	
Jaffa tartlet, cardamom and chilli ice cream	\$14.50	
Red fruit with muscovado sugar, lime gratin	\$14.50	
6 course degustation menu for the whole table	each	\$90.00

Bar Menu

Beer battered chips and aioli	\$ 6.80
Sweet pork spring roll, sour apple dip	\$ 1.50 each
Antipasto platter (minimum 2 people)	\$11.00 pp
Baguette sandwich with pate and gherkins	\$ 8.00

Children's Meals

\$1.50 per year of age – up to and including 12 years
Choose a main course from the menu, dishes sized to suit the age of the child
Followed by ice cream for dessert and served with their choice of soft drink

Cheese Platters

Selection of local and imported cheeses, served with walnut bread and crackers	
2 pieces	\$17.50
3 pieces	\$24.50

Patisserie du Jour

House made daily – served from 11am to 10pm	\$6.50
---	--------