

Remi de Provence

fine wine



good food

Remi de Provence is a totally French experience –
Casual Bistro, Wine Bar, Fine Wine Centre and cave à manger.
Enjoy authentic French cuisine in our Bistro –
tastes that capture the essence of Provence.

Enjoy fine wine by the glass in our Wine Bar. Choose from the
outstanding selection in our Fine Wine Centre – to enjoy here
or at home, corkage does apply to bottles of wine consumed
on the premises and are charged on an ascending scale of
bottles under \$50 – \$10 corkage, \$50 to \$100 – \$15 corkage
and \$100 and above – \$25 corkage.

From our cave à manger, select cheeses, pâtés and terrines,
to take home or to enjoy with a glass of wine in our Wine Bar.

Entrée

Parfait de canard <i>Duck liver pâté with toasted brioche and pickled kumquats</i>	14.50
Betteraves anciennes confites <i>Confit of heirloom beetroot, Tongola goat cheese</i>	13.50
Croustade aux fromages <i>Baked cheese tart with endives and roasted walnuts</i>	13.50
Sardines grillées <i>Grilled sardines with potato and fennel salad</i>	12.50
Steak tartare <i>Hand diced grass fed beef with brandy dressing and caper mayonnaise</i>	15.50
Assiette de Charcuterie <i>Platter of charcuterie, such as rillettes, saucisson, prosciutto and pâté - homemade and local. For two to share</i>	28.50

Plat Principal

Agneau braisé d'hivers <i>Twice cooked Tasmanian lamb with braised salsify and chestnuts</i>	27.00
Pithiviers de lapin aux olives <i>Rabbit and black olive pie celeriac purée</i>	28.50
Coq au vin <i>Traditional burgundian dish of braised Nichols rooster in red wine with pomme purée, onions, bacon, and mushrooms</i>	27.00
Poisson du marché <i>Today's fish from market</i>	Market Price
Cochon de Berkshire braisé au vin rouge <i>Berkshire pork braised in red wine Winter vegetables</i>	28.00

Les Grillades

Our meat is totally grass fed. Sourced from northern
Tasmania and northwest Tasmania and dry aged in
our cool room. See the board for prime cuts.

Legumes

Pain <i>Homemade bread with local cultured butter</i>	5.50
Gratin dauphinois <i>Gratin of sliced potatoes with garlic, cream and cheese</i>	8.50
Salade verte / mesclun salad	7.00
Choux de Bruxelles/ Brussels sprouts <i>with speck and shallots</i>	8.50
Broccolini / with toasted almonds	8.50
Pommes frites /French fries	7.50

Pour la Semaine

MARDI TUESDAY	26.50
Daube de boeuf Provençale <i>Marinated Cape Grim beef, slow - cooked in a rich carrot, celery and olive sauce</i>	
MERCREDI WEDNESDAY	26.50
Cassoulet maison <i>A rich and satisfying slow-cooked casserole of beans cooked with pork and sausage. With duck confit</i>	36.50
JEUDI THURSDAY	26.50
Aïllade d'agneau Arlésienne <i>Garlic, onions, fines herbes, parsley and tomato deeply flavour this slow- braised lamb forequarter with potatoes</i>	
VENDREDI FRIDAY	26.50
Calamar a la Martégale <i>A casserole of squid marinated in garlic and Pernod, finished with a tomato concasse, garlic and chilli sauce and a final flourish of aioli</i>	
SAMEDI SATURDAY	28.50
Caille rôtie Grand Mère <i>Roasted whole quail with lardons, mushrooms, pearl onions</i>	

Menu Table D'Hôtes

The Chef's special 'Tasting Menu' of the day
Comprising 5 courses - \$75 per person*
or with selected wines, \$125 per person.
Your waiter will describe the Chef's selection for today.

Menu Express

\$27.50 Served from 12 till 2pm
And 5.30pm till 6.30pm

- Steak frites ou plat du jour
*Chef daily cut of Cape Grim beef
Steak and French fries or the daily special*
- Fromage du jour
Cheese of the day
- A glass of house wine

Les Fromages

Specially selected cheeses, aged in our
temperature controlled cabinet.

From the best Tasmanian and mainland fromager
with a strong selection from Europe.

Please ask your waiter for the selection of the day.

Dessert

Crème brûlée <i>Classic cream and egg custard with a crunchy glazed sugar topping</i>	11.50
Nougat Glacé <i>Iced pistachio nougat with saffron poached pear</i>	13.50
Sélection de sorbet maison <i>Our assortment of fruit sorbets</i>	11.50
Tarte Tatin <i>Upside-down apple tart with cinnamon ice-cream</i>	13.50
Fondant au chocolat noir <i>Dark chocolate fondant White chocolate & Bailey's icecream</i>	14.50
See Fromages <i>A selection from our wide range of Australian and European cheese</i>	See board