



# CHEZ BAGOU

ALBERT PARK



## SMALL ENTREES

<b>Olives et legumes Marines:</b> Mixed of olives, grilled vegetables with lemon and rosemary	10.00
<b>Les huitres naturelles:</b> Fresh oysters opened to order, lemon and shallot vinegar (Min order 3)	4.5ea
<b>Croquettes au chevre:</b> Goat cheese and pumpkin croquettes and olive tapenade(3pcs)	18.00
<b>Accras de morue:</b> Salted cod and fresh herbs fritters served with harissa aioli (3 pcs)	16.00
<b>Tartare de Kingfish:</b> Kingfish tartare, orange, lemon, lime, red capsicum, and shallots served on spoon (3pcs)	19.00

## MEDIUM ENTREES

<b>Soupe à l'oignon gratinée:</b> Traditional French onion soup	18.00
<b>Tartare de saumon:</b> Salmon tartare, mango, ginger, coriander, shallots and lime	25.00
<b>Paté de canard forestier:</b> Duck forestier paté with cornichons	19.00
<b>Les escargots de Bourgogne:</b> 6 snails cooked in parsley and garlic butter	18.00
<b>Les moules:</b> Mussels cooked in white wine, shallots and fresh herbs	24.00
<b>Les coquilles St Jacques:</b> Pan seared scallops, cauliflower puree and smoked salmon roe	27.00
<b>Tartare de boeuf:</b> Hand cut raw eye filet served with condiments and croutons	28.50
<b>Assiette de charcuterie:</b> Cured meat board "Chef's selection"	27.00



Every lunch free BYO. Tuesday & Wednesday night only \$20  
No public holidays.





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## PLATS DE RESISTANCE

<b>Boeuf bourguignon:</b> Beef cheek slow cooked in red wine, mushrooms, bacon, carrots and potatoes	39.00
<b>Filet d'agneau:</b> Crusted lamb backstrap fillet, crispy polenta, roasted cherry tomatoes and jus	41.00
<b>Cuisse de Canard confite:</b> Confit duck leg, creamy potato and Comte croquette, with caramilized onions and jus	39.00
<b>Filet de porc:</b> Pork fillet mignon, sweet mash potato, sugar peas and port jus	40.00
<b>Tartare de boeuf:</b> Hand cut raw eye fillet served with condiments, croutons and fries	39.50
<b>Le poisson du marché:</b> Fish of the market	M.P.
<b>Calamari a la provençale:</b> Calamari, capsicum, olives, potatoes, and garlic parsley	39.00

## FROM THE GRILL

<b>L'entrecote:</b> Grass fed king island scotch fillet 250gm. Served with fries and your choice of sauce: black pepper, mushroom, béarnaise, red wine jus or roquefort butter	41.00
<b>Le filet de boeuf:</b> Grass fed Gippsland eye fillet 250gm. Served with fries and your choice of sauce: black pepper, mushroom, béarnaise, red wine jus or roquefort butter	46.00

## ACCOMPAGNEMENT

<b>Frites:</b> French fries	9.00	<b>Puree de pommes de terre:</b> Mashed potato	10.00
<b>Haricots verts:</b> Green beans cooked with garlic	10.00	<b>Salade de roquette au Roquefort:</b> Roquette salad with Roquefort, pear and pinenuts	16.00
<b>Salade verte:</b> Lettuce salad	12.00	<b>Épinard:</b> Spinach cooked with garlic and chilli	10.00



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