



CHEZ BAGOU

ALBERT PARK



SMALL ENTREES

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

MEDIUM ENTREES

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



Byo \$20 - Every lunch, Tuesday & Sunday night only.
No public holidays.





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PLATS DE RESISTANCE

Boeuf bourguignon: Beef cheek slow cooked in red wine, mushrooms, bacon, carrots and potatoe	39.00
Filet d'agneau: Crusted lamb backstrap fillet, crispy polenta, roasted cherry tomatoes and jus	41.00
Cuisse de Canard confite: Confit duck leg, creamy potato and Comte croquette, with caramilized onions and jus	39.00
Poitrine de porc: Crispy pork belly, lentils with pancetta, Brussel sprouts and jus	39.00
Tartare de boeuf: Hand cut raw eye fillet served with condiments, croutons and fries	39.50
Le poisson du marché: Fish of the market	M.P.
Calamari a la provençale: Calamari, capsicum, olives, potatoes, and garlic parsley	39.00

FROM THE GRILL

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

ACCOMPAGNEMENT

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



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