

Hervé's

Our menu is influenced by classic and modern French Bistro from the South of France, while encompassing produce and flavours from our local area. Chef Marco Valcárcel Alonso joins us from the Basque region to take you on his journey. Bon appétit!

COLLATIONS

Huître fraîche

Freshly shucked oysters sourced by the best quality of the region and season| \$6

Served with a choice of accompaniments:

- Served naturally with lemon
- Smoked ponzu mignonette
- Yellow chartreuse mornay

Vol au vent au poulet et poireaux , citron caviar et pousse de fenouil

Chicken and leek vol au vent with finger lime and bronze fennel \$16 (2pc)

Rougié de foie gras à la pomme verte

A thick slice of Rougie foie gras lobe, green apple compote, milk bread| \$36 (60gr)

Anchois olasagasti sur pain grillé

Olasagasti anchovy, piperade, shaved 36 months Comté cheese on toast| \$16 (2pc)

JAMON IBERICO DE BELOTTA

The Blazquez label is one of the most well-regarded produces of Jamon Iberico in Spain, the home of this iconic masterpiece. Uniquely, the process from the land, feed, production and maturation is precisely controlled by the family business now in its 5th generation. We are delighted to bring this exceptional culinary experience to your table.

Blazquez Ibérico jamón (serves 2)
shaved fine and served with guindillas,
preserved radish and pan-de cristal | \$35

Blazquez Ibérico jamón and Manchego
croquette, confit garlic aioli| \$20 (2pc)

LES ENTRÉES

Soupe à l'oignon française

French onion soup served with soaked bread grilled with 18month comte cheese| \$20

Tartare de filet de boeuf

Classic beef fillet tartare, confit yolk, croutons| \$28

Soufflé de crabe gratiné au Comté

Local Sand crab souffle, baked 18-month comte cheese and a silky bisque made from the shells, seasoned with pastis| \$40

Saint-Jacques poelées avec ajo blanco de macadamias

Pan roasted Hervey Bay scallops, macadamia ajo blanco, aged sherry vinegar and fresh grapes| \$28

Risotto au safran et pecorino, fleur de courgette farcie au brie

Saffron and pecorino risotto served with zucchini flower stuffed with buffalo brie cheese| \$38

LES PLATS PRINCIPAUX

Poisson du jour

Oven baked Market Fish, braised organic young turnips, garden peas, roasted piquillo pil pill | \$MP

Canard roti avec abricot braisé et panais

Roast pasture fed north rivers duck breast carved from the bone, pressed confit leg, sauce made from the bones, served with braised apricot and parsnip| \$58

Add a thick slice of Rougie Foie gras \$30
Bouillabaisse

A selection of Australian seafood prepared in the tradition of the fisherman's soup of Marseilles, accompanied by rouille and croutons| \$65

Cavatelli , caponata Sicilienne, Macadamia râpée

Cavatelli with Sicilian caponata and grated macadamia| \$42

STEAK FRITES

Pan roasted premium cut of Australian beef served with Pommes frites, green salad and Dijon dressing.

*Your choice of sauce
Bearnaise - Pepper and brandy - Roquefort*

Tasmanian pasture grass fed fillet pan
roasted| 200gr| \$65 or 300gr| \$75

Add a thick slice of Rougie Foie gras \$30

LES GARNITURES

Green salad with Dijon Dressing| \$10

Handpicked garden beans with tarragon| \$12

Sunshine Coast hinterland organic Vichy carrots, grated smoked pork belly | \$15

Selection of mushrooms sauteed with garlic and chervil butter| \$15

Pommes frites| \$15

Heirloom tomato salad with stracciatella cheese and salsa verde| \$15

LES DESSERTS

Crème brûlée

Gently baked pure cream infused with fresh vanilla bean with a burnt sugar crust| \$16

Crêpes suzette

Classic crêpes suzette with Chantilly cream| \$20

Cheesecake basque accomagné d'une compotée de myrtille

Basque Cheesecake with blueberry compote| \$18

Menu is subject to change.