

# LA CIGALE BISTRO MENU

WED  
2 AUG

entrée & main *or* main & dessert \$38  
entrée, main & dessert \$50

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## entrée

vegetable galette

with artichokes, slow cooked onion & blue cheese

salt & pepper squid (gf)

with slaw & miso dressing

escargot - 12 garlic snails (gf) & baguette

la cigale chicken liver parfait

with fresh baguette, cornichons & olives  
(gf bread available at additional charge)

## main

tarragon chicken

with creamy mash & green beans

lamb koftas in a tomato sauce

with labneh & tabbouleh

fish curry with basmati rice (gf)

aubergine & vegetable stack (gf & v)

with tomato sauce, mozzarella, parmesan & salad greens

## dessert

our staff will advise today's dessert options

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family option \$48 (serves 4)

roisserie chicken platter with slaw & baguette

additional sides @ \$7

creamy mash duck fat wedges green beans

*or* side salad of iceberg inspired caesar salad with crouton, parmesan & aioli

optional extras

bread basket \$4<sup>50</sup> cheese board \$16

individual courses: entrée \$17 mains \$28 dessert \$15

one bill per table please