

martine's bistro

APPETIZERS

Prawn Bisque 8

Lemon crème fraiche, baby shrimp

Mixed Organic Baby Greens 8

Pear, Danish Blue Cheese, roasted walnuts, apple coriander vinaigrette

Classic Caesar Salad 8

Romaine lettuce, in-house dressing, freshly grated parmiggiano

Calamari 10

Light tempura batter, with in-house tzatziki

Bitter Ballen single 6

Dutch beef croquettes, Dijon mustard

double 9

Oven Baked Goat Cheese 10

Roasted garlic, pesto crostini's

Black Tiger Prawns 9

Sautéed with garlic, jalapeno-basil aioli

Fresh Cortes Island Raw Oysters each 1.50

Fresh horseradish, lemon, honey & lime mignonette

Fresh Cortes Island Steamed Mussels 12

Belgium style, leeks, garlic, white wine, cream

or

Fresh Rosemary, tomato puree, white wine, cream

Your allergy may be our "secret" ingredient. Please let us know, Thank-you

Chef Jesse Purden Owner/Chef Marcus

Aartsen

All prices subject to applicable taxes

TriColor Vegetable Rotini

14

White Beans, sun-dried tomatos, garlic, seasonal Vegetables, spinach

Fresh Herbs, olive oil, fresh grated parmaggiano. add Chicken or prawns

4.5

Chilled Lamb Spinach Salad

16

Lamb Tenderloin, goats cheese, tomato & thyme salsa, fresh spinach

Oregano & lemon vinaigrette

Curried Chicken Fettuccini

15

Chicken Breast, sweet bell peppers, mild mango curry sauce, fresh grated parmaggiano

Roasted Chicken Breast

16

Leek, red pepper tapenade, thyme jus, garlic mash potato & fresh seasonal vegetables

Nasi Goreng

17

Chicken breast, shrimp, spicy sweet Indonesian soy sauce, rice,

Asian vegetables, shrimp and cassava crackers, sambal chili sauce

Seafood Linguine

18

Lemon cracked pepper cream, smoked salmon, prawns, scallops, mussels, clams & fresh fish, freshly grated parmaggiano

Fresh Pan Seared Snapper

19

Mild Thai curry, cilantro, sun-dried tomato risotto & fresh seasonal vegetables

Cajun Seared Ahi Tuna

19

Lemon & caper beurre blanc, sun-dried tomato risotto & seasonal vegetables or mixed baby greens with lemon & oregano vinaigrette

House Barbecued Baby Back Ribs

½ rack 16

Herbed roasted potatoes, fresh seasonal vegetables

full rack 21

Pan Seared Duck Breast

25

Pear & ginger gastrique, garlic mash potato & fresh seasonal vegetables

AAA Reserve Angus Beef Tenderloin 6oz

27

Chive butter, demi glace, white truffle oil, garlic mash potato & fresh seasonal vegetables

Rack of Lamb

Marinated, oven baked with Dijon mustard, herbed demi glace,

27

Garlic mash potato, fresh seasonal vegetables