



## TAPAS MENU

<i>Croquettes of the day (2 pieces)</i>	<i>\$18</i>
<i>Blazquez iberico jamon, guindillas, preserved radish and pan de Cristal</i>	<i>\$35</i>
<i>Gilda skewer, anchovies, guindillas and Gordal olives in a skewer</i>	<i>\$10</i>
<i>Pan seared foie gras, apple compote on toast (2 pieces)</i>	<i>\$30</i>
<i>Tortilla de patatas, roasted garlic aioli and chorizo</i>	<i>\$25</i>
<i>Gambas al ajillo, pan fried Mooloolaba king prawns with garlic and chillies, sherry vinegar and Espelette pepper</i>	<i>\$40</i>
<i>Chorizo Diablo, pan roasted chorizo, piperade and flambé with Rum</i>	<i>\$28</i>

## SUBSTANTIALS

<i>Romane Gnoccho and Raclette cheese, frisee with porcini, yuzu vinaigrette and mushrooms Escabeche</i>	<i>\$42</i>
<i>200G Tasmanian grass fed fillet pan roasted, served with pommes frites and green salad with Dijon vinaigrette</i>	<i>\$65</i>
<i>Pommes frites</i>	<i>\$15</i>
<i>Green salad with Dijon vinaigrette</i>	<i>\$10</i>

### PINTXO POTE - \$65

4 pm to 6 pm - Every Friday

In the Basque regions of Spain, it's common for bars to offer a pintxo - a small snack - paired with a drink (pote). At Hervé's Bar, we take that tradition and go a little further. Our Pintxo Pote offering includes three snacks, each thoughtfully matched with three drinks.

Please select 3 pintxos (a snack size version from the tapas menu) from the below:

Jamon and Manchego croquette / Gilda skewer / Pan seared foie gras /  
Tortilla / Pan roasted Chorizo

Please select 3 drinks from the reverse page.

You can select any 3 drinks with the \*\*

# 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

### *Parfait au poulet*

Chicken and cognac parfait, orange marmalade, toasted brioche| \$18 (serves 2)

### *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 homard de Tasmanie avec pecorino truffé*

Tasmanian Eastern Rock lobster risotto with truffled pecorino and fennel tips| \$52

## LES PLATS PRINCIPAUX

### *Poisson du jour*

Oven baked, braised organic young turnips, garden peas, roasted piquillo pil pil| WTA

### *Canard roti avec coing 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 quince 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

### *Gratiné de Gnoccho à la Romaine*

Gratin of Semolina gnoccho and Raclette cheese and mushrooms Duxelle accompanied with frisée dressed with porcini and yuzu vinaigrette and mushrooms Escabeche| \$40

## 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

Silky Parisian potato puree| \$15

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

Pommes frites| \$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

### *Pomme Granny Smith au Calvados*

Granny smith apples cooked in Calvados and spices, caramelised pastry sheets, apple and yuzu sorbet| \$18

*Menu is subject to change.*