

# SOLEIL BISTRO

## SMALL PLATES

### Whipped Goat Cheese 12

– with grilled baguette –

### Thai Mussels 12/18

– lemongrass coconut sauce,  
grilled baguette –

### Grilled Prawns 14

– sage, brown butter sauce,  
almonds, cherry tomato –

### Root Chips 7

– served with shallot yoghurt –

### Grilled Romaine Salad 11

– with house made caesar  
drizzle, crispy capers, marinated  
anchovy –

### Leek & Gruyère Croquette 12

– with garlic aioli –

### Crispy Pork Belly 14

– with celery root puree –

### Charred Broccoli 9

– garlic and shallot –

### French Onion Soup 8

– topped with bread and gruyere  
cheese –

### Beet Salad 9/16

– roasted beets, goat cheese,  
dukkah & tarragon dressing –

### Smoked Beef Tenderloin Tartare 15

– puffed mustard seeds, leek  
ash, grilled baguette –

### Crispy Brussel Sprout 9

– with crispy bacon –

### Crispy Cauliflower

– light and crispy tempura batter,  
garlic aioli –

### Spinach & Strawberry Salad 9/16

– toasted walnut, radish, fresh  
strawberry, goat cheese,  
strawberry vinaigrette –

## LARGE PLATES

### Steak & Frites 28

– 8oz New York striploin –

### White Wine Mussel 18

– served with frites –

### Spinach Risotto 18

– Spinach and parmesan cheese  
–

### Mushroom Risotto 19

– Sautéed mushrooms, garlic,  
white wine, and a touch of cream.  
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### Walnut & Pomegranate Beef Tenderloin 32

– 6oz tenderloin, seasonal  
vegetable, mashed potato –

### Pan Seared Salmon 26

– sweet potato noodles, coconut  
Thai curry sauce –

### Grilled Lamb Chop 39

– marinated in fresh herbs and  
garlic with basmati rice and  
roasted vegetable –

### Baked Mac & Cheese 14

– three cheese sauce with aged  
cheddar, gruyere, & parmesan –

### Pork Tenderloin 28

– served with mushroom &  
Marsala wine, celery puree,  
roasted vegetable –

### Gnocchi 19

– house made bolognese sauce –

### Saffron Cornish Hen 26

– ½ Cornish hen, basmati rice,  
sour cherry sauce –

### Braised Lamb Shank 28

– With seasonal vegetables and  
mashed potato –

## HANDHELDS

served with salad or fries

### Soleil Beef Burger 18

– 6oz patty, cheddar cheese,  
crispy bacon, onion rings, truffle  
mayo, lettuce and tomato –

### Smoked Brisket Beef Dip 18

– served with au jus –

### Southern Chicken Burger 18

– crispy or grilled, lettuce,  
pickles & Franks aioli –

### Beyond Burger 17

– sautéed wild mushrooms,  
tomato, lettuce & garlic aioli –

### Cuban Pulled Pork 18

– pickles, swiss cheese, mustard  
–

### Croque Monsieur 17.00

– carved ham and mustard,  
covered in melted gruyere cheese  
on white bread. –  
+ add an egg on top +2.00 +

## SIDES

### Garlic • Parm Fries 8

– roasted garlic aioli –

### Grilled Chicken 6

### Truffle Fries

– truffle aioli –

### Grilled Prawns 8

### Onion Rings 7

### Classic Poutine 12

– crispy fries, cheese curds,  
gravy –

18% Gratuity will be added to groups of 6 or more