

STARTERS

Baguette & smoked butter (v)	9
Sydney rock oyster - natural or marigold & lemon dressing (ea) (df)	7
Chicken liver parfait & blueberry éclair (ea)	10
Caviar, potato pave, herb cream cheese, egg yolk. (ea)(gf)	24
Saucisson Sec, pickles (gf, df)	14
Zucchini flowers with herbed goat cheese & truffle honey (v)	16

ENTRÉE

Heirloom tomatoes, fennel, capers, green olive & mustard oil (ve,gf)	19
Roquefort, endive, pear & walnut salad, chardonnay dressing (v,gf)	21
Yellowfin tuna, piquillo peppers, black lime, saffron vinaigrette (df)	24
Pork terrine, cornichons, plum vinaigrette, grilled sourdough	24
French onion soup en croûte	20
King prawn, gnocchi, tarragon & persian feta	28
Gruyère cheese soufflé (v)	26

MAINS

Red wine risotto, globe artichokes (v,gf)	32
Murray cod, champagne velouté, avruga (gf)	46
Whole roasted flounder, piment d'espelette, curry leaves (gf)	MP
Spatchcock, roquette, dill pickle & herb vinaigrette (gf,df)	36
Duck breast, pomme purée, PX prunes, oregano & liquorice	44
Wagyu cheeseburger, pickles, tomato ketchup, mustard, onion & frites	24
Minute steak (200g), green peppercorn sauce (gf)	44
Black Angus sirloin (250g), café de paris butter, frites (gf)	48

SIDES

Radicchio & watercress salad (ve,df)	14
Grilled broccolini, almonds & preserved lemon (v,gf)	14
Frites & aioli (v,gf,df)	9
Paris mash (v,gf)	14

Menus are subject to seasonal change. We can cater to most special dietary requirements and allergies, please advise our staff. Due to the potential of trace allergens, we are unable to guarantee complete allergen free dining. (gf) – gluten free (gfo) – gluten free option (v) – vegetarian (vg) – vegan All credit cards incur a 1% processing fee 15% surcharge on public holidays 10% surcharge on Sundays Group bookings of 8 or more will incur a 10% service charge (Monday-Saturday)

DESSERT & CHEESE

Vanilla ice cream & espresso	15
Cherry pavlova (v, gf)	17
Banana caramel petit gâteau (v)	18
Selection of handmade chocolates	17
Cheese Selection Served with quince paste, preserved peach & rosemary, baguette & lavosh	32

DESSERT WINE

'13 Chateau De Fesles Bonnezeaux, France 375ml	24/85
'18 Le Tetre Lys d'Or Sauternes, France 375ml	70
'18 Chateau de Mauvin Sauternes, France 750ml	16/125
'15 Chateau Suduraut Sauternes Premier Cru, France 375ml	320
'17 Crawford River Nektar, Vic, Australia 375ml	95
'21 Frogmore Creek Iced Riesling, Tas, Australia 375ml	20/75

bistrothèque
STRAND