

# Bistro Mosman

For hygiene purposes, this is a single use menu.

HOUSE MADE SOURDOUGH, WHIPPED BUTTER 6pp

## LES ENTREES

### Les huitres *GF DF*

Sydney rock oysters shucked to order, cabernet vinaigrette, lemon 5ea

### Le soufflé a l'oignon *V*

French onion souffle gratin 26

### Le pâté de foie de volaille

Barossa chicken liver pâté, with cornichons, onion jam, brioche 26

### Le salade de betrave *V GF\**

Roasted heirloom beetroot, celeriac puree, goats curd, parsnip crisp and hazelnut 25

### Les Escargots

Snails, garlic, parsley butter 24

### Les saint Jaques *GF*

Pan fried scallops, Jérusalem artichoke, hazelnut 28

### Le saumon marine *GF\**

Marinated salmon, dill crème fraiche, rye blinis 28

## LES PLATS PRINCIPAUX

### Les gnocchis *V*

Potato & ricotta gnocchi, mushroom, baby zucchini, hazelnut, goats curd, sage butter 39

### Le barramundi et son beurre a la Grenobloise *GF\**

Cone Bay barramundi, mushy peas, baby caper beurre noisette, croutons 44

### Linguini au crabe

Spanner crab linguini, fresh tomato coulis, coriander, chilli, confit garlic, anchovies 44

### La bouillabaisse *GF\**

French Provençale soup, prawn, scallop, mussels, barramundi, diced vegetables, croutons, rouille 49

### Le canard a l'orange *GF*

Pan seared duck breast, spiced carrot puree, glazed dutch carrots, orange jus 46

### Le filet de boeuf *GF*

Prime fillet, fries, watercress, Bearnaise 48

### Le faux filet *GF*

Sirloin, fries, watercress, Café de Paris 48

### Le steak a la minute *GF*

Minute steak, fries, watercress, Merchant sauce 45

French fries 10  
Paris mash 12  
Broccoli with almonds 12

Mixed green salad 10  
Mushy peas, capers and brown butter 12

*DF: Dairy Free*

*GF: Gluten Free*

*V: Vegetarian*

*\*: On Request*

**Tables of 10 or more incur a 10% service charge**

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DESSERT 

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## DESSERTS

### Crème caramel

Vanilla crème custard, almond tuile 19

### Soufflé a la mangue

Mango soufflé, mango coulis, mango sorbet 19

### Fondant au chocolat

Chocolate fondant, caramelized hazelnut, fig and brandy ice cream 19

### La tarte tatin

Caramelised apple tarte tatin, cinnamon ice cream 19

### Le tarte au citron

Lemon tarte, Italian meringue 19

### Les petits fours

Selection of house made petit fours 14

### L'assiette de fromage

A selection of three or five cheeses served with quince paste, muscatels & crackers 33/42

Holy Goat La Luna (VIC)  
Papillon Roquefort (FRA)  
Clarines (FRA)  
d'Affinois (FRA)  
Le Comte (FRA)

Full-bodied fresh and sweet tasting goat's milk  
Delicate and sweet with a rich buttery, slightly spicy sheep's milk  
Rich and buttery washed rind cow's milk  
Soft ripened, rich and decadent double cream cow's milk  
Semi hard cow's milk with a nutty flavour

## DESSERT WINES

2016 De Iuliis Late Picked Semillon 500ml, Hunter Valley, NSW	12/59
2013 Chateau Doisy-Vedrines "DV" Sauternes 375ml, Bordeaux, FR	18/75
2016 Henschke Noble Semillon 375ml, Adelaide Hills, SA	16/70

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**MAINS** ➔