

Chef Jon's FEASTING MENU

4 COURSE FEASTING MENU \$120PP

Entrée, Main & Dessert are all shared dishes

Entrée

Le Pate De Foie De Volaille Barossa Chicken Liver Pate, Cornichons, Onion Jam, Brioche

Le Saumon Marine Marinated Salmon, Dill Crème Fraiche, Rye Blinis ^{GF*}

Souffle A L'oignon French Onion Souffle Gratin v

Mains

Choice of Beef Wellington or Salmon "En Croute", Served with Fries, Broccoli, Green Salad

Palate Cleanser

Lemon Sorbet & Limoncello

Dessert

Le Tarte Tatin Caramelised Apple Tarte Tatin, Cinnamon Ice Cream

Crème Caramel Vanilla Crème Custard, Almond Tuile

Fondant Au Chocolat Chocolate Fondant, Caramelised Hazelnut, Fig & Brandy Ice Cream

Available for groups of 8 or more* • 48 hours notice is required for the Feasting Menu

Contact us at dine@bistromosman.com.au today

**During the new normal, our seating layouts will be adjusted to ensure all health regulations and social distancing guidelines. We are committed to providing a safe environment for you and your guests*

Bistro Mosman