

Bistro Mosman

SOURDOUGH BREAD

Whipped butter, balsamic,
vinegar 6pp

LES ENTRÉES

Les Huitres au Naturel GF DF

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

Le Soufflé à L'Oignon Caramelise V

French onion soufflé gratin 26

Le Pâté de Foie de Volaille GF*

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

La Salade de Betterave V GF

roasted beetroot, celeriac purée, baby carrots, goat's curd, hazelnut 26

Le Tartare de Boeuf GF DF

traditional beef tartar, pomme gaufrette, watercress 26

Les Escargots GF*

snails, garlic, parsley butter 24

Les Coquilles de Saint Jacques GF* DF*

scallops, nduja butter, squid, piquillos, romesco purée, saffron foam 28

La Tarte au Homard DF GF*

local lobster, asparagus, fennel, orange, puff pastry, yuzu, Chantilly 32

LES PLATS PRINCIPAUX

Les Gnocchis V

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

Le Cod au Yeux Bleus GF* DF*

slow cooked blue eye cod, brandade, green beans, salsa verde, samphire 46

Les Tagliatelles aux Crevettes DF*

king prawns, saffron linguini, garlic oil, chili, fresh tomato, parsley 46

Le Saumon en Croute

salmon wrapped in puff pastry, mushroom duxelle, spinach purée, mushroom foam 46

Le Petit Poulet à l'Estragon GF

roasted spatchcock, pomme pont neuf, confit tomato, celeriac purée, tarragon sauce 46

Le Filet de Boeuf GF

prime fillet, fries, watercress, Béarnaise 48

La selle D'agneau GF DF

lamb backstrap, confit shoulder, eggplant caviar, confit garlic, thyme jus 46

Le Faux Filet GF

sirloin, fries, watercress, Café de Paris 48

mixed green salad 10

mushy peas, capers, brown butter 12

French fries 10
Paris mash 12
broccoli with almonds 12

DF: Dairy Free

GF: Gluten Free

V: Vegetarian

*: On Request

Tables of 10 incur a 10% service charge
Merchant fees apply | 15% Public holiday surcharge
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DESSERTS

La Crème Caramel GF*

classic French custard, caramel, almond tuile 19

Le Soufflé au Grand Marnier GF

Grand Marnier soufflé, crème anglaise, orange sorbet 19

Le Gateaux au Chocolat GF

Valrhona chocolate cake, chocolate cream, chestnut cream, meringue 19

La Tarte Bourdaloux

poached pears, almond frangipane, vanilla ice cream 19

La Pomme GF*

white chocolate mousse, red apple, cinnamon crumble, grapefruit sorbet 19

Les Petits Fours

selection of house-made petits fours 14

L'assiette de Fromage GF*

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

Holy Goat La Luna (VIC)	Full-bodied fresh and sweet tasting goat's milk
Papillon Roquefort (FRA)	Delicate and sweet with a rich buttery, slightly spicy sheep's milk
d'Affinois (FRA)	Soft ripened, rich and decadent double cream cow's milk
Le Comte (FRA)	Semi hard cow's milk with a nutty flavour

DESSERT WINES 60ml | 375ml

2016 Elderton Golden Semillon, Barossa Valley, SA 13 | 64

2017 Baumard 'Coteaux Du Layon' Chenin Blanc, Loire Valley, FRA 13 | 66

N.V. Rieslingfreak No.7 'Reverence of Riesling', Clare Valley, SA 13 | 68

2015 Dominique Portet 'Vendanges Tardives' Sauvignon Blanc Yarra Valley, VIC 15 | 86

2015 Chateau Filhot Sauternes, Bordeaux, FRA 97

FORTIFIED 60ml | 750ml

Galway Pipe 'Grand Tawny' Port 12YO, SA 12 | 96

Penfolds Grandfather Port 20YO, SA 20 | 195

SHERRY 60ml | 750ml

Valdespino Pedro Ximenez, Jerez, SPA 14 | 98

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