

# Bistro Mosman

## LES ENTRÉES

### SOURDOUGH BREAD

Whipped butter, balsamic,  
vinegar 6pp

#### 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 28*

#### Le Pâté de Foie de Volaille

*Barossa chicken liver pâté, cornichons, onion jam, brioche 28*

#### Le Gaspacho de Tomate et Buratta V

*Tomato gazpacho, buratta, brioche crouton, olive oil, basil 32*

#### Le Saumon Marine

*Marinated NZ Ora King Salmon, dill crème fraiche, blinis 28*

#### Le Carpaccio de King Fish GF,DF

*Kingfish ceviche with citrus fruits, lime caviar, fennel pollen yogurt, cucumber, sea banana 32*

#### La Salade de Crab GF

*King crab with celeriac and green apple remoulade, walnut, pea purée and picante sauce 32*

## LES PLATS PRINCIPAUX

#### Les Gnocchis V

*Potato & ricotta gnocchi, mushroom, baby zucchini, hazelnut, goats curd, sage butter 42*

#### Le John Dory à la Provencale

*John Dory, tempura baby zucchini flower, olive tapanade, zucchini purée, sauce vierge 48*

#### Linguini au Crabe

*Spanner crab linguini, fresh tomato coulis, coriander, chilli, confit garlic, anchovies 48*

#### La Truite Confit à L'orange GF

*Slow cooked ocean trout, marron, beurre blanc, asparagus, fennel, orange 49*

#### Le Canard GF

*Duck breast, foie gras, sweet potato puree, caramilised fig, witlof, balsamic jus 49*

#### Le Filet de Boeuf GF

*220Gr Prime eye fillet, fries, watercress, Béarnaise 49*

#### Le Carré D'agneau

*Frenched lamb rack, ratatouille, confit garlic, thyme jus 49*

#### Le Steak d'Aloyau GF

*250Gr Sirloin steak, fries, watercress, Café de Paris 49*

*Mixed green salad 12  
Broccoli with almonds 12*

*French fries 10  
Paris mash 12*

DF: Dairy Free

GF: Gluten Free

V: Vegetarian

\*: On Request

Tables of 8 incur a 10% service charge  
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# Bistro Mosman

## DESSERTS

### La Crème Caramel GF\*

*Vanilla crème custard, almond tuile 19*

### Le Soufflé a la Mango GF

*Mango soufflé, mango coulie, mango sorbet 22*

### Le Fondant au Chocolat

*Chocolate fondant, caramelized hazelnut, fig and brandy ice cream 22*

### La Bombe Alaska

*Sweet cherry and pistachio icecream bombe alaska, candied pistachio, cherry coulis 22*

### La Tarte aux Fraises

*Strawberry tart, chantilly cream 22*

### Les Petits Fours

*Selection of house made petit fours 16*

### L'assiette de Fromage GF\*

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

*Holy Goat La Luna (VIC)*

*Papillon Roquefort (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*

*Soft ripened, rich and decadent double cream cow's milk*

*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*

*2011/12 Rieslingfreak No.7 'Reverence of Riesling', Clare Valley, SA 13 | 68*

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

*2005 Markus Molitor 'Badstube Auslese' Riesling, Mosel, GER 80*

*2014 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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