

Bistro Mosman

THREE COURSE PRIX FIXE \$129

With your choice of beverage on arrival

LES ENTRÉES

Les Huitres au Naturel GF DF

Sydney rock oysters shucked to order, cabernet vinaigrette, lemon

Le Soufflé à L'oignon Caramelise V

French onion soufflé gratin

Le Pâté de Foie de Volaille

Barossa chicken liver pâté, cornichons, onion jam, brioche

Le Gaspacho de Tomate et Buratta V

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

Le Saumon Marine

Marinated NZ Ora King Salmon, dill crème fraiche, blinis

Le Carpaccio de King Fish GF, DF

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

La Salade de Crab GF

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

LES PLATS PRINCIPAUX

Les Gnocchis V

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

Le John Dory à la Provencale

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

Linguini au Crabe

Spanner crab linguini, fresh tomato coulis, coriander, chili, confit garlic, anchovies

La Truite Confit à L'orange GF

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

Le Canard GF

Duck breast, foie gras, sweet potato purée, caramelised fig, witlof, balsamic jus

Le Filet de Boeuf GF

220Gr Prime eye fillet, fries, watercress, Béarnaise

Le Carré D'agneau

Frenched lamb rack, ratatouille, confit garlic, thyme jus

Le Steak d'Aloyau GF

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

Mixed green salad 12

Broccoli with almonds 12

French Fries 10

Parish Mash 12

DF: Dairy Free

GF: Gluten Free

V: Vegetarian

*: On Request

Tables of 8 incur a 10% service charge
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DESSERTS

La Crème Caramel GF*

Vanilla crème custard, almond tuile

Le Soufflé a la Mango GF

Mango soufflé, mango coulis, mango sorbet

Le Fondant au Chocolat

Chocolate fondant, caramelised hazelnut, fig and brandy ice cream

La Bombe Alaska

Sweet cherry and pistachio ice cream bombe alaska, candied pistachio, cherry coulis

La Tarte aux Fraises

Strawberry tart, chantilly cream

Les Petits Fours

Selection of house made petit fours

L'assiette de Fromage GF*

A selection of three cheeses served with quince paste, muscatels & crackers

*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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