

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

Le Soufflé à L'oignon Caramelise v

French onion soufflé gratin

Le Salade de Tomate et Mozzarella v GF

Tomato & mozzarella salad, marinated olives, basil, balsamic glaze

Le Saumon Marine

Marinated NZ Ora king salmon, dill crème fraiche, blinis

 Le Foie Gras Poelé

Classic French fois gras, green apple & cardamom purée, gingerbread crisp

Le Tartar de Thon GF DF

Tuna tartare, yuzu dressing, black sesame crisp, caviar lime

Le Tartar de Boeuf GF

Traditional beef tartare, watercress, pomme gaufrette

LES PLATS PRINCIPAUX

Le Risotto v

Spinach risotto, mixed mushrooms, mushroom foam, Kangaroo Valley egg

Le Jardin d'ete Vegan v GF

Broad beans, macadamia, green beans, asparagus, brussel sprouts

La Barramundi GF*

Pan-fried barramundi, mushy peas, sunflower seeds, caper butter

L'omelette au Homard GF

Lobster and leek omelette, beurre noisette, mixed leaves

Le Saumon en Croute

Baked salmon wrapped in puff pastry, spinach, mushroom

Le Canard a l'Orange GF

Pan-seared duck breast, spiced carrot purée, baby carrots, blood orange jus

 Le Filet de Boeuf GF

180gr Prime eye fillet, French fries, watercress, Béarnaise + Foie Gras & Merchant Sauce 25

+ French Black Truffle 25

Le Carré D'agneau

Frenched lamb rack, ratatouille, confit garlic, thyme jus

Le Steak a la Minute GF

Minute steak, French fries, watercress + Foie Gras & Merchant Sauce 25

+ French Black Truffle 25

Mixed green salad 12
Broccoli with almonds 12

French fries 10
Paris mash 12

DF: Dairy Free

GF: Gluten Free

V: Vegetarian

*: On Request

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DESSERTS

La Crème Brulée GF*

Caramelised vanilla custard

Le Soufflé aux Fruits de la Passion GF DF

Passionfruit soufflé, crème anglaise, passionfruit sorbet

Le Fondant au Chocolat

Chocolate fondant, caramelised hazelnut, fig and brandy ice cream

La Bombe de Noel

Mango & coconut bombe alaska, fresh mango, coconut gel

La Tarte aux Fruits Rouges

Mixed berry tart, raspberry sorbet

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
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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*Tables of 8 incur a 10% service charge
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