

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 28

La Salade de Tomate et Mozzarella v GF

Tomato & mozzarella salad, marinated olives, basil, balsamic glaze 28

Le Saumon Marine

Marinated NZ Ora king salmon, dill crème fraiche, blinis 28

Le Tartare de Thon GF DF

Tuna tartare, yuzu dressing, black sesame crisp, caviar lime 32

Le Tartare de Boeuf GF

Traditional beef tartare, watercress, pomme gaufrette 32

LES PLATS PRINCIPAUX

Le Risotto v

Spinach risotto, mixed mushrooms, mushroom foam, Kangaroo Valley egg 42

Le Jardin d'été Vegan v GF

Broad beans, macadamia, green beans, asparagus, brussel sprouts 42

La Barramundi GF*

Pan-fried barramundi, mushy peas, sunflower seeds, caper butter 48

L'omelette au Homard GF

Lobster and leek omelette, beurre noisette, mixed leaves 48

Le Saumon en Croute

Baked salmon wrapped in puff pastry, spinach, mushroom 49

Le Canard à l'Orange GF

Pan-seared duck breast, spiced carrot purée, baby carrots, blood orange jus 49

Le Filet de Boeuf GF

180gr Prime eye fillet, French fries, watercress, Béarnaise 49

Le Carré D'agneau

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

Le Steak à la Minute GF

Minute steak, French fries, watercress 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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DESSERTS

La Crème Brulée GF*

Caramelised vanilla custard 22

Le Soufflé aux Fruits de la Passion GF DF

Passionfruit soufflé, crème anglaise, passionfruit sorbet 22

Le Fondant au Chocolat

Chocolate fondant, caramelised hazelnut, fig and brandy ice cream 22

La Bombe Alaska

Mango & coconut bombe alaska, fresh mango, coconut gel 22

La Tarte aux Fruits Rouges

Mixed berry tart, raspberry sorbet 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

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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