

# 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 Sea*

### Le Soufflé à L'oignon Caramelise v

*French onion soufflé gratin 28*

### La Salade de Betterave v GF

*Roasted heirloom beetroot, celeriac purée, goats curd, hazelnuts, parsnip purée 28*

### Le Pâté de Foie de Volaille GF\*

*Chicken liver pâté, caramelised onion jam, brioche 28*

### Les Escargots

*Snails cooked in garlic and parsley butter, garlic sourdough 26*

### Le Tartare de Saumon GF DF

*Salmon tartare, watercress, pomme gaufrette 32*

### Les Noix de Saint Jacques GF\*

*Pan-fried scallops, tarragon sauce, diced vegetables, brioche croutons 32*

## LES PLATS PRINCIPAUX

### Les Gnocchi v

*Potato and ricotta gnocchi, baby zucchini, mixed mushrooms, goats curd, hazelnut 44*

### Le Barramundi GF\*

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

### L'omelette au Crabe GF

*Crab and corn omelette, beurre noisette, mixed leaves 54*

### La Truite Confite GF

*Slow-cooked ocean trout, fennel, blood orange, beurre blanc 48*

### Le Supreme de Poulet GF

*Corn-fed chicken breast, caramelised onion tarte tatin, autumn vegetables, truffle jus 48*

### Le Filet de Boeuf GF

*180gr Prime eye fillet, fries, watercress, Béarnaise 55*

### Le Carré D'agneau GF

*Frenched lamb rack, ratatouille, confit garlic, thyme jus 55*

### Le Steak a la Minute GF

*Minute steak, fries, watercress 48*

Mixed green salad 14  
Broccoli with almonds 14

French fries 12  
Paris mash 14

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\*

*Traditional French vanilla custard, almond tuile 22*

### Le Soufflé aux Fruits de la Passion GF DF

*Passionfruit soufflé, crème anglaise, passionfruit sorbet 22*

### La Mousse au Chocolat

*Chocolate mousse, cherry, caramelised pistachios 22*

### La Bombe Alaska

*Mango & coconut bombe Alaska, fresh mango, coconut gel 22*

### La Tarte aux Citron Vert

*Lime tart, yogurt 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 36/45*

*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 Chateau Coutet Premier Cru Classe, Barsac, FRA 165*

*2007, Chateau Rieussec Grand Cru 750ml, Sauterne, FRA 295*

## FORTIFIED 60ml | 750ml

*Galway Pipe 'Grand Tawny' Port 12YO, SA 14 | 155*

*Penfolds Grandfather Port 20YO, SA 20 | 195*

## SHERRY 60ml | 750ml

*Valdespino Pedro Ximenez, Jerez, SPA 14 | 98*

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