

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

La Salade Treviso et Figue v GF

Radicchio and fig salad, mozzarella, walnuts, balsamic glaze, fresh basil 28

Le Pâté de Foie de Volaille GF*

Chicken liver pâté, caramelised onion jam, toasted brioche 28

Les Escargots

Snails cooked in garlic and parsley butter, garlic sourdough 26

Le Saumon Marine GF* DF*

Marinated salmon, rye blinis, dill crème fraiche 32

Les Raviolis au Homard

Lobster ravioli, diced vegetables, lobster bisque 32

LES PLATS PRINCIPAUX

Les Gnochis v

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

Le Saint Pierre GF

Pan seared jon dory, potato galette, capsicum puree, winter vegetables, saffron foam, sauce vierge 48

Les Linguinies au Crabe

Spanner crab linguine, garlic, chilli, anchovies, fresh tomato sauce, coriander 54

La Truite Confite GF

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

Le Cassoulet GF*

Confit duck cassoulet, baked beans, toulouse sausage, parsley and garlic crumb 48

Le Filet de Boeuf GF

180gr Prime filet, fries, watercress, Béarnaise 55

Le Carre d'agneau GF

Lamb rack, traditional ratatouille, confit garlic, thym jus 49

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

15% Public Holiday Surcharge Applies.

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 Brulee GF*

Traditional French vanilla custard, almond tuile 22

Le Soufflé au Grand Marnier

Grand marnier soufflé, crème anglaise, orange sorbet 22

Le Fondant au Chocolat

Chocolate fondant, caramelised hazelnut, fig and brandy icecream 22

Le Trio de Profiterole

Pistachio, vanilla, chocolate profiteroll, fresh berries, chocolate sauce 22

Le Tarte Tatin

Caramelised apple tart, vanilla 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 36/45

Holy Goat La Luna (VIC)

Full-bodied fresh and sweet tasting goat's milk

Papillon Roquefort (FRA)

Delicate and sweet with a rich buttery, slightly spicy sheep's milk

d'Affinois (FRA)

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

Le Comte (FRA)

Semi hard cow's milk with a nutty flavour

DESSERT WINES 60ml | 375ml

2016 Elderton Golden Semillon, Barossa Valley, SA 13 | 75

2017 Baumard 'Coteaux Du Layon' Chenin Blanc, Loire Valley, FRA 13 | 75

2011/12 Rieslingfreak No.7 'Reverence of Riesling', Clare Valley, SA 13 | 75

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 18/145

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