

Bistro Mosman

LES ENTREES

Baguettine

Whipped butter & balsamic vinegar ópp

Les Huîtres au Naturel GF DF 6.5 each

Sydney rock oysters shucked to order, cabernet vinaigrette, lemon

Le Soufflé à l'Oignon Caramélisé V 26

French onion soufflé twice baked, Gruyère cheese gratin

La Tarte Tatin aux Oignons V 26

Confit baby onion tarte tatin, house-made cheese, fig, candied walnut, vincotto glaze

Le Sashimi de Thazard Mariné GF* DF 29

Kingfish sashimi, ginger lime marinade, chilli, coriander, fish eye tapioca crisps

Le Pâté de Foie de Volaille GF* 29

Chicken liver pâté, madeira jelly, toasted brioche, cornichons

La Tourte aux Escargots GF* 26

Snail pot pie, garlic and parsley butter, toasted baguettine

Le Tartare de Thon GF* DF 29

Yellowfin tuna, black garlic purée, avocado mousse, black sesame, tapioca crisps, soy and ponzu dressing

LES PLATS PRINCIPAUX

Les Gnocchis aux Champignons et à la Ricotta V 39

Potato and ricotta gnocchi, pickled artichoke, zucchini tagliatelle, radish, stracciatella, hazelnuts, sage beurre noisette, cumin tuile

Le Steak à la Minute MB 4+ GF* DF* 55

Portoro minute steak, merchant jus, French fries, watercress

Le Barramundi aux Courgettes GF DF* 45

Pan-seared barramundi, steamed zucchini medallion, scallop mousse, zucchini purée, sauce vierge

Les Crevettes Grillées au Boudin Noir GF* 59

Grilled king prawns, Café de Paris butter, seafood black pudding, salmon roe, chickpea panisse

Le Saumon et ses Pommes Soufflées GF 49

Pan-seared salmon, potato soufflé, king brown mushroom, pickled baby carrots, salsa verde, herbs, miso jus

Le Carré d'Agneau GF DF* 54

Rack of lamb, Provençal herb and mint couscous, confit cherry tomato, harissa, thyme jus

Le Filet de Bœuf MB 4+ GF DF* 64

Prime eye fillet, Béarnaise sauce, French fries, watercress

Canard à la Salade Mentonnaise GF* 55

Pan seared duck breast, confit duck leg croquettes, spiced carrot purée, orange, fennel and artichoke salad, port jus

Mixed Green Salad 14 | Broccoli with Almonds 14 | Green Beans with Hazelnuts 14
French Fries 12 | Paris Mash 14

DF: Dairy Free | GF: Gluten Free | V: Vegetarian | *: On Request

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Tables of 8+ incur 10% service charge. 10% Sunday Surcharge Applies. 15% Public Holiday Surcharge Applies.

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LES DESSERTS

La Crème Caramel GF* 22

Traditional French vanilla custard, almond tuile

La Bombe Alaska GF DF 24

Chocolate sorbet, strawberry coulis, meringue, spiced rosewater, pistachio joconde, candied pistachio

Le Soufflé Saveur Passion GF 22

Passionfruit soufflé, passionfruit sorbet, coconut malibu anglaise

La Tarte au Citron 22

Lemon meringue tart, mint yogurt sorbet, candied lemon, lime zest

Les Petits Fours GF* 22

Selection of house made petit fours

Les Canelés Bordelais 18

Cinnamon rum canelés, French vanilla filling, chocolate cremeux

L'assiette de Fromages GF*

Selection of two, three, or four cheese served with quince paste, muscatels, apple, lavosh crackers
27 / 36 / 45

Le Comte 20g (FRA)

Holy Goat La Luna 20g (VIC)

Papillon Roquefort 20g (FRA)

D'Affinois 20g (FRA)

Semi-hard cow's milk with a nutty flavour

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

DESSERT WINES 60ML | 375ML

2021 Baumard 'Coteaux Du Layon' Chenin Blanc, Loire Valley, FRA 14 | 79

NV. Rieslingfreak No.7 'Reverence of Riesling', Clare Valley, SA 14 | 79

2019 Domaine de Durban Beames de Venice Muscat 16/95

2019 Château Filhot, Sauternes, FRA 22 | 120

2011 Chateau Calvimont Cerons 750ml 140

2007, Chateau Rieussec Grand Cru 750ml, Sauternes, FRA 295

FORTIFIED 60ML | 750ML

Galway Pipe 'Grand Tawny' Port 12YO, SA 16

Penfolds Grandfather Port 20YO, SA 25

SHERRY 60ML | 750ML

Valdespino Pedro Ximenez, Jerez, SPA 19

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