

Bistro Mosman

LES ENTRÉES

Baguettine

Whipped butter &
balsamic vinegar ópp

Les Huîtres au Naturel GF DF 6.5 each

Sydney rock oysters shucked to order, cabernet vinaigrette, lemon

La Burrata et son Accompagnement GF V 26

Burrata, compressed persimmon, lemon caviar, basil oil, toasted garlic bread

Le Saumon Fumé GF DF* 28

Smoked salmon gravlax, potato rosti, black lemon crème fraiche

Le Pâté de Foie de Volaille GF* 27

Chicken liver pâté, caramelised onion jam, toasted brioche

Le Tartare de Bœuf GF DF 28

Beef tartare, diced eschalots, capers, cornichons, gaufrette potato, quail egg yolk

Le Soufflé aux Oignons Caramélisés V 26

French onion soufflé gratin

La Tourte aux Escargots GF* 26

Snail pot pie, garlic and parsley butter, toasted baguette

LES PLATS PRINCIPAUX

Les Tortellinis au Fromage de Chèvre et à la Betterave V 39

Beetroot and goats curd tortellini, hazelnut, fennel, radish, compressed pear, parsnip crisp, parmesan

Le Barramundi GF* DF* 48

Barramundi, mashed peas, grenobloise sauce, tempura spring onion

Les Crevettes Royales DF 56

King prawn pappardelle, confit garlic, chilli, anchovy, cherry tomato, coriander, tomato coulis

L'Omelette au Crabe GF DF* 49

Crab and corn omellete, celeriac remoulade, salmon roe, citrus kosho, miso butter

Le Poulet Grillé à la Crapaudine et Mariné à la Harissa GF DF* 49

Char-grilled harissa spatchcock, Autumn vegetables, black garlic purée, smoked labneh, lemon thyme oil

Les Saucisses Pur Porc GF DF* 39

Pork house-made sausage, Paris mash, compressed green apple, green peas, red wine jus

Le Steak à la Minute MB 3+ GF DF* 49

180g minute steak, merchant jus, French fries, watercress

Le Filet de Bœuf MB 4+ GF DF* 59

180g prime fillet, Béarnaise sauce, French fries, watercress

Le Faux-Filet Grillé MB 3+ 250g grange GF DF* 62

250g grilled sirloin, café de Paris butter, chips

L'Entrecôte 400g Riverina MB 2+ GF DF* 89

Rib eye on the bone, pomme neuf, Bordelaise sauce

Mixed Green Salad 14 | Broccoli with Almonds 14 | Green Beans with Hazelnuts 14

French Fries 12 | Paris Mash 14 | Extra Sauce 3

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

@bistromosman #bistromosman

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

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LES DESSERTS

La Tarte Frangipane aux Poires et au Chocolat 22

Pear and frangipane chocolate tart, chocolate ice cream

La Crème Caramel GF* 22

Traditional French vanilla custard, almond tuile

Le Soufflé à la Rhubarbe GF 22

Rhubarb soufflé, pistachio ice cream, vanilla crème anglaise

La Pavlorine GF DF* 22

La pavlorine, lemon verbena Chantilly crème, green apple sorbet, calvados, compressed apple

Les Petits Fours GF* 22

Selection of house made petit fours

L'assiette de Fromages GF*

Selection of two, three, or four cheese served with quince paste, muscatels, lavosh crackers

27 / 36 / 45

Le Comte 20g (FRA)

Semi-hard cow's milk with a nutty flavour

Holy Goat La Luna 20g (VIC)

Full-bodied, fresh and sweet tasting goat's milk

Papillon Roquefort 20g (FRA)

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

D'Affinois 20g (FRA)

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 Beaumes 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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