

## ENTREE

### **Sydney Rock Oysters GF DF 6.5 each**

*Sydney rock oysters natural shucked to order, cabernet vinaigrette & lemon*

### **Burrata V, GF\* 29**

*Mozzarella, cheese curd & cream  
with salted zucchini, olive oil, vincotto & toasted garlic bread*

### **Kingfish Sashimi GF DF 32**

*Ginger lime marinade, coriander, compressed fennel, yuzu kosho & lime caviar*

### **Pan Seared Scallops GF DF\* 32**

*Confit potato, tarragon and brandy sauce & pistachios*

### **Chicken Liver Pate GF\* 27**

*Orange marmelade, toasted brioche & cornichons*

### **Beef Tartare GF DF 28**

*Diced eschalots, baby capers, cornichons, gaufrette potato & quail egg yolk*

### **French Onion Souffle V 26**

*Twice baked with caremalised onions & gruyere cheese gratin*

## MAIN COURSE

### **Gnocchi Parisienne V 39**

*Spinach veloute, assortment of sauteed mushroom, hazelnuts & Parmesan foam*

### **Pan-seared Barramundi GF 49**

*Sauce Vierge & broccolini*

### **Grilled King Prawn Risotto GF DF\* 56**

*Saffron risotto, lobster bisque, green asparagus & black puffed rice*

### **Line-caught NZ Snapper GF\* 52**

*Zucchini purée & Grenoblaise sauce with fennel, orange, herbs & croutons*

### **Grilled Spatchcock GF DF\* 49**

*Harissa, black garlic Toum, Labneh, baby cucumber & radish*

### **Lamb Rack GF\* DF\* 56**

*Miso eggplant puree, tempura zucchini flower with goats curd, salsa verde, pine nuts & thyme jus*

### **Portoro Minute Steak MB 4+ GF DF\* 49**

*Merchant jus, French fries & watercress*

### **Portoro Eye Fillet MB 4+ GF DF\* 59**

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

### **Sirloin "Grange" MB 3+ GF DF\* 62**

*250g grilled sirloin, café de Paris butter & French fries*

French Fries 15 | Paris Mash 15

Mixed Green Salad 15 | Broccoli with Almonds 15

Green Beans with hazelnuts, diced eschallots & verjuice 15 | Extra Sauce 5

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

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# Bistro Mosman

## DESSERT

### **Chocolate Mousse GF\* 22**

*Cherry compote & chocolate feuilletine with fig & brandy ice cream*

### **Crème Caramel GF\* 22**

*Traditional creme caramel & almond tuile*

### **Passionfruit Souffle GF\* 22**

*Crème anglaise & passionfruit sorbet*

### **Bombe Alaska GF\* 24**

*Mango sorbet, coconut ice cream, coconut Jaconde & mango gel*

### **Petits Fours GF\* 16**

*Selection of house made petit fours*

### **Cheese Plates GF\***

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

**27 / 36 / 45**

**Le Comte 20g (FRA)**

**Valencay Chevre 20g (FRA)**

**Papillon Roquefort 20g (FRA)  
milk**

**D’Affinois 20g (FRA)**

**Semi-hard cow’s milk with a nutty flavour**

**Goat cheese with a zesty, citrusy taste and hazelnut notes**

**Delicate and sweet with a rich buttery, slightly-spicy sheep’s**

**Soft ripened, rich and decadent double-cream cow’s milk**

## DESSERT WINE 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**

**2020 Château Filhot, Sauternes, FRA 22 | 120**

**2011 Chateau Calvimont Cerons 750ml 140**

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

## FORTIFIED 60ML

**Galway Pipe ‘Grand Tawny’ Port 12YO, SA 16**

**Penfolds Grandfather Port 20YO, SA 25**

## SHERRY 60ML

**Valdespino Pedro Ximenez, Jerez, SPA 19**

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