

Bistro Mesman

Three Course Prix Fixe \$109

Entrees

Marinated Salmon GF* DF*

Blini, salmon roe, dill creme fraiche

Cheese Soufflé V

Twice baked, caramelized onions, gruyere cheese

Pate GF*

Cornichons, orange marmalade, toasted brioche

Beef Tartare GF DF

Baby capers, gaufrette potatoes, quail egg yolk

Mains

Barramundi GF DF*

Caponata, broccolini, chermoula

Gnocchi Parisienne V

Spinache veloute, mushrooms, hazelnuts

Spatchcock GF DF*

Harissa, black garlic toum, labneh, baby cucumber

Portoro Eye Fillet MB+4 180g GD DF*

Bearnaise sauce, French fries, watercress

-Sides are not included in the Prix Fixe price-

French Fries \$15 | Paris Mash \$15 | Mixed Green Salad \$15

Broccoli With Almonds \$15 | Green Beans With Hazelnuts \$15 | Extra Sauces \$5

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



Desserts

Tiramisu

Mascarpone, marsala, savoiardi biscuits

Strawberry Soufflé GF*

Crème anglaise, matcha ice cream

Crème Caramel GF*

Traditional crème caramel, almond tuile

Cheese Plate GF*

A selection of two cheeses served with quince paste, muscatels & lavosh crackers

Le Comte (FRA)

Valencay Chevre (FRA)

Papillon Roquefort (FRA)

D’Affinois (FRA)

-Wines are not included in the Prix Fixe price-

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 Beaugues 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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