

Bistro Mosman

Starters

Sydney Rock Oysters GF DF 6.5ea

Shucked to order, Marimbula, cabernet vinaigrette

Marinated Olives GF DF 12

Calamata, Green Sicilian

Lobster Roll 22

Brioche bun, citrus mayonnaise, cucumber

Sonoma Sourdough 6pp

Lescure butter, balsamic vinegar

Entrees

Marinated Salmon GF* DF*28

Blini, salmon roe, dill creme fraiche

Cheese Soufflé V 26

Twice baked, caramelized onions, gruyere cheese

Moreton Bay Bug 38

Salsa verde, watercress

Burrata V GF* 29

Salted Zucchini, vincotto, toasted garlic bread

Pate GF* 27

Cornichons, orange marmalade, toasted brioche

Beef Tartare GF DF 28

Baby capers, gaufrette potatoes, quail egg yolk

Mains

Barramundi GF DF* 49

Caponata, brocolini, chermoula

Gnocchi Parisienne V 39

Spinache veloute, mushrooms, hazelnuts

Spatchcock GF DF* 49

Harissa, black garlic toum, labneh, baby cucumber

King Prawn Risotto GF DF* 56

Saffron Risotto, lobster bisque, green asparagus

Portoro Eye Fillet MB+4 180g GD DF* 59

Bearnaise sauce, French fries, watercress

Portoro Minute Steak MB+4 180g GF DF* 49

Merchant jus, French fries, watercress

Sirloin "Grange" MB+3 250g GF DF* 62

Café de Paris butter, French fries, watercress

Sharing Mains

Whole Grilled Market Fish GF DF* *Market Price*

Grenoblaise sauce

Portoro Ribeye On The Bone GF DF* 129

800g steak, 150 day grain fed, 2w dry aged, choice of two sauces

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

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

Bistro Mesman

Desserts

Tiramisu 22

Mascarpone, kahlua, home made savoirdi biscuits

Rum Baba 22

Creme anglaise, Diplomat cream, autumn fruits

Strawberry Soufflé GF* 22

Creme anglaise, matcha ice cream

Creme Caramel GF* 22

Traditional creme caramel, almond tuile

Petit Fours 16

A selection of house made petit fours

Cheese Plates GF* 27/36/45

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

Le Comte (FRA)

Valencay Chevre (FRA)

Papillon Roquefort (FRA)

D'Affinois (FRA)

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 Beames de Venice Muscat FRA 16 | 95

2020 Château Filhot, Sauternes, FRA 22 | 120

2011 Chateau Calvimont Cerons FRA 750ml 140

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