

Bistro Mosman

MIDWEEK LUNCH MENU

\$79* • Two Courses With A Glass of Wine

Entrees

Cheese Soufflé V

Twice baked, caramelized onions, gruyere cheese

Beef Tartare GF DF

Baby capers, gaufrette potatoes, quail egg yolk

Burrata V GF*

Salted Zucchini, vincotto, toasted garlic bread

Mains

Barramundi GF DF*

Caponata, broccolini, chermoula

Gnocchi Parisienne V

Spinache veloute, mushrooms, hazelnuts

Portoro Minute Steak MB+4 180g GF DF*

Merchant jus, French fries, watercress

Desserts

Creme Caramel GF*

Traditional creme caramel, almond tuile

Strawberry Soufflé GF*

Creme anglaise, matcha ice cream

Cheese Plate

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

Wine

Saint Max Rose Provence FRA

Farina Le Pezze Pinot Grigio Veneto ITA

La Ficelle Chilled Pinot Noir St Porcain FRA

Rusden GSM Barossa Valley SA

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

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