

— ENTRÉES —

'HARVESTSTACK' FARMED OYSTERS

Mignonette, Lemon

three 24

half dozen 42

dozen 78

CARPACCIO 25

Ikijime Snapper, Pickled Fennel,

Fennel Pollen, Crème Fraîche

SCALLOP

per piece 14

Champagne Sauce, Barley aux Fumet

HEIRLOOM TOMATOES 18

Fromage, Chili Oil, Basil

PORK & HAZELNUT TERRINE 21

Seeded Mustard, Cornichons, Charred Baguette

RAFFA FIELDS ASPARAGUS 22

Tapenade, Parsley Sauce, Soft Boiled Egg

CHICKEN LIVER & BACON PATÉ 22

Pear and Shallot Relish, Charred Baguette

STEAK TARTARE 27

Classic Condiments, Egg, Potato Crisps

luke mangan
& COMPANY
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— PLATS —

MARKET FISH 44

Lobster Sauce, Vierge, Fregola

TUNA NIÇOISE 32

Albacore Tuna, Green Beans, Potato, Olive Dressing

DUCK BREAST AUX CERISES 48

House-Pickled Cherries, Parsley Oil, Witlof, Jus

BASQUAISE SPATCHCOCK 30

Chicken Jus, Baguette, Frites

GUNDAGAI LAMB RUMP 42

Lamb Jus, Red Pepper Compote

HEIRLOOM ZUCCHINI & PINE NUT PURÉE 28

Heirloom Zucchini, Sage Dressing,

Fried Parsley Leaves

— BISOU'S SIGNATURE —

STEAK FRITES 45

210g Pinnacle Grass Fed Sirloin, Veal Jus

ENTRECÔTE 200G 55 / 350G 95

Sauce au Poivre, Frites

HANGER STEAK 33

200g South Australian Grain Fed,

Mustard Veal Jus, Confit Shallots

— GARNITURES —

Dressed Leaves 12

Green Beans, Confit Shallots 16

Bistrot Bisou Ratatouille 16

Frites 12

Duck Fat Potatoes 18

— CONDIMENTS —

Sauce Au Poivre 6

Café De Paris 6

Sauce Béarnaise 6

Mustard & Horseradish 6

— DESSERTS —

STONEFRUIT CLAFOUTIS TART 18

Chantilly Cream

APPLE TARTE TATIN 18

Calvados, Vanilla Ice Cream

VANILLA CRÈME BRÛLÉE 18

Traditionnelle

No substitutions.

Please advise of any dietary requirements. Some items may contain or come into contact with allergens. 10% surcharge applies on Public Holidays

Bistrot
BISOU