



BISTRO MONCUR
MOSMAN

ENTREES

SYDNEY ROCK OYSTERS WITH CABERNET VINAIGRETTE

BUFFALO MOZZARELLA, FIG, WITLOF, BASIL, VIN COTTO

FRENCH ONION SOUFFLE GRATIN

BAROSSA CHICKEN LIVER PATE, ONION JAM, CORNICHONS & BRIOCHE

BISTRO MONCUR SALMON MARINATED IN SAUVIGNON BLANC, AROMATICS & HERBS

MAINS

SAUTE OF POTATO & RICOTTA GNOCCHI, ZUCCHINI, OYSTER MUSHROOMS & SAGE BUTTER

PAN FRIED BARRAMUNDI FILLET, MASHED PEAS, CREME FRAICHE & CONFIT SPRING ONION,
SUNFLOWER SEED & CAPER BEURRE NOISETTE

CONFIT OCEAN TROUT, ASPARAGUS, FENNEL, ORANGE HOLLANDAISE, SALMON ROE

GRILLED SIRLOIN, CAFE DE PARIS

PRIME FILLET STEAK, SAUCE BEARNAISE

SIDES

BROCCOLI & ALMONDS

GREEN SALAD

DESSERTS

VANILLA BEAN CREAM BRULEE, ALMOND TUILE

RASPBERRY & PISTACHIO BOMBE ALASKA

CHEESE SELECTION WITH QUINCE PASTE AND LAVOSH