

SPECIALS

**TUESDAY NIGHT
MOULES FRITES
\$35**



WEDNESDAY BYO



**THURSDAY AND
FRIDAY AND
SATURDAY
LUNCH
2 courses \$49**

**EVERY DAY A
TRADITIONNAL PLAT
DU JOUR from \$35**



**Every Friday our
Chefs are
cooking the best
traditional fish
bouillabaisse our
way!
\$49**



**Every Saturday
800g
Prime Angus
Rib-eye,
selection of
sauces, fries and
salad \$105 (to
share 2 people)**



Opening Hours

Monday closed
Tuesday 5.30pm-10pm
Wednesday 5.30pm-
10pm
Thursday 12pm-10pm
Friday 12pm-10pm
Saturday 12pm-10pm
Sunday 12pm-9pm

Credit card
surcharges may
apply

**Table of 10 or more
10% service charge**



BISTRO MONCUR
MOSMAN

Entrees

Sydney rock oysters, cabernet vinaigrette 1/2doz or dozen 24/48
Housemade marinated salmon with sauvignon blanc, aromatics, herbs 26
Linguine with chili, anchovies, tomatoes, extra virgin olive oil & basil 24
Seared scallops, Jerusalem artichoke, hazelnut and black garlic puree 28
Lobster Bisque, spanner crab ravioli and tarragon foam 32
Spanner crab & sweet corn omelette with beurre noisette 36
French onion soufflé gratin 24
Buffalo mozzarella and Vine ripened tomato salad 25
Beetroot salad, balsamic glazed heirloom carrots, goats curd & hazelnuts 22
Barossa chicken liver pate, pickled cherries, cornichons & brioche 24
Hand cut steak tartare 24

Mains

Pan-fried barramundi, mashed peas, crème fraiche & confit spring onion,
sunflower seed & Caper beurre noisette 44
Crispy skinned New Zealand salmon, sautéed zucchini, mushroom jus and salsa
verde 42
Sautéed of potato & ricotta gnocchi, zucchini, oyster mushroom, sage butter 36
Lamb backstrap, eggplant puree, wilted baby kale and cumin jus 44
Traditional cassoulet, confit duck, pork belly, pork sausage 42
Grilled sirloin, cafe de Paris 48
Prime fillet steak, sauce béarnaise 49
Minute steak, wine merchants sauce 39

Sides

Green salad 11
Fries 10
Broccoli & almonds 13
Sauteed Brussels sprouts, hazelnuts, shallots, verjus 13