



BISTRO MONCUR
WOOLLAHRA

ENTREE

SYDNEY ROCK OYSTERS, CABERNET SAUVIGNON MIGNONETTE
HALF DOZEN 30 DOZEN 60

VINE RIPENED TOMATO SALAD, BALSAMIC VINAIGRETTE 19

BURRATA WITH PEAR, FENNEL AND OVEN-DRIED CHERRY TOMATOES,
ALMONDS, OLIVES, SAGE & RASPBERRY VINAIGRETTE 24

FRENCH ONION SOUFFLE GRATIN 24

TUNA TARTARE - CAPERS, CHIVES, PICKLED GREEN CHILLIES, CRISP PARSLEY
& COLONNA GRANDVERDI OLIVE OIL 26

BAROSSA CHICKEN LIVER PATE, CONFIT ONION, CORNICHONS & BRIOCHE 25

LINGUINE WITH CHILLI, ANCHOVIES, TOMATOES, EXTRA VIRGIN OLIVE OIL & BASIL 24

MONCUR SALMON (NZ). MARINATED IN SAUVIGNON BLANC WITH AROMATICS & HERBS 26

SAFFRON CRAB OMELETTE, BEURRE NOISETTE 37

MAIN COURSE

SAUTEED RICOTTA GNOCCHI WITH BABY VEGETABLES, BUFFALO CURD & HAZELNUTS 37

PAN-FRIED BARRAMUNDI FILLET (WA)

MASHED PEAS, CREME FRAICHE & CONFIT SPRING ONION. SUNFLOWER SEED & CAPER BUTTER 45

PAN-FRIED SAIKOU KING SALMON FILLET (NZ)

SAUTE SPINACH WITH ANCHOVY BUTTER, BRAISED FENNEL & KIPFLER POTATOES. SORREL SAUCE 45

BISTRO MONCUR PORK SAUSAGES, POTATO PUREE & LYONNAISE ONIONS 34

GRILLED SIRLOIN, CAFE DE PARIS 53

PRIME FILLET STEAK, SAUCE BEARNAISE 53

MINUTE STEAK, WINE MERCHANT'S SAUCE 45

SIDES

BROCCOLI & ALMONDS 13

LEAF SALAD 11

FRIES 11



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DESSERT \$19

PASSIONFRUIT SOUFFLE WITH PRALINE ICE CREAM AND COCONUT CREME ANGLAISE

VANILLA CREME BRULEE WITH CARDOMOM SHORTBREAD

ENROBED CHOCOLATE & VANILLA MOUSSE WITH ALMOND NOUGATINE & COFFEE ICE CREAM

CARAMEL GLAZED APPLE TARTLET WITH CALVADOS CREAM

OUR PASTRY CHEF'S PETITS FOURS 25

TODAY'S CHEESES 21

AFTER DINNER

2013 CHATEAU FILHOT, SAUTERNES, BORDEAUX, FRANCE (90MLS) 19

NV INNISKILLIN GOLD RIESLING, ICE WINE, NIAGARA, CANADA (90MLS) 48

VALDESPINO PEDRO XIMENEZ SHERRY (60MLS) 10

HENNESSY VS COGNAC 11

HENNESSY VSOP COGNAC 16

HENNESSY XO COGNAC 35

DELORD VSOP BAS ARMAGNAC 12

DELORD 1996 BAS ARMAGNAC 16

DELORD 1966 BAS ARMAGNAC 30

VITTORIA COFFEE 5

CINQUE STELLE

DECAFFINATED

LA MAISON DU THÉ 5

ENGLISH BREAKFAST

EARL GREY

PENELOPE SACHS HERBAL INFUSIONS 5

PETAL - LEMONGRASS, LAVENDER, RED CLOVER, ROSEHIPS, ROSE PETALS & CHAMOMILE

APRES - CHAMOMILE, PEPPERMINT, SPEARMINT, ANISEED & FENNEL

TRIPLE E - LIQUORICE ROOT, FENNEL & PEPPERMINT

LEMON TANG- LEMONGRASS & MINT

PEPPERMINT

GREEN TEA