



BISTRO MONCUR
WOOLLAHRA

ENTREE

- VINE RIPENED TOMATO SALAD, BALSAMIC VINAIGRETTE 19
- BURRATA WITH PEAR, FENNEL AND OVEN-DRIED CHERRY TOMATOES,
ALMONDS, OLIVES, SAGE & RASPBERRY VINAIGRETTE 24
- BEETROOT SALAD WITH BALSAMIC & HONEY GLAZED CARROTS
GOAT'S CURD, CELERiac & HAZELNUTS 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
- DUCK CASSOULET, CONFIT DUCK LEG, TOULOUSE SAUSAGE, SPECK, HAM HOCK, CRISPY BREAD CRUMBS 47
- PAN-FRIED SAIKOU KING SALMON FILLET (NZ)
JERUSALEM ARTICHOKE PUREE, CAVOLO NERO, PUY LENTILS & LOBSTER BISQUE 47
- 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

- MARKET VEGETABLE 13
- BROCCOLI & ALMONDS 13
- LEAF SALAD 11
- FRIES 11



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DESSERT \$19

PASSIONFRUIT SOUFFLE WITH PRALINE ICE CREAM AND COCONUT CRÈME ANGLAISE

2015 *DOMAINE PICHOT LE MARIGNY, VOUVRAY MOELLEUX, LOIRE VALLEY, FRANCE* 18 / 95

VANILLA CREME BRULEE WITH CARDOMOM SHORTBREAD

2014 *DOMAINE DES BERNADINS, MUSCAT BEAUMES DE VENISE, RHONE VALLEY, FRANCE* 16 / 70

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

MORRIS, MUSCAT, RUTHERGLEN, VIC 10

WARM APPLE CRUMBLE WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

2013 *CHATEAU FILHOT, SAUTERNES, BORDEAUX, FRANCE* 19 / 98

RASPBERRY & CHOCOLATE BOMBE ALASKA WITH TEXTURES OF BERRIES

2015 *DOMAINE PICHOT LE MARIGNY, VOUVRAY MOELLEUX, LOIRE VALLEY, FRANCE* 18 / 95

OUR PASTRY CHEF'S PETITS FOURS 25

NV INNISKILLIN GOLD RIESLING, ICE WINE, NIAGARA, CANADA 48 / 195

TODAY'S CHEESE 21

PENFOLDS GRANDFATHER OLD LIQUEUR PORT 22

AFTER DINNER

VALDESPINO PEDRO XIMENEZ (60MLS) 10

APPLEWOOD LIMONCELLO (45MLS) 10

AMARO MONTENEGRO (45MLS) 11

PAUL GIRAUD VSOP GRANDE CHAMPAGNE COGNAC 19

HENNESSEY XO COGNAC 35

DELORD VSOP BAS ARMAGNAC 14

DELORD 1996 BAS ARMAGNAC 19

DELORD 1966 BAS ARMAGNAC 30

VITTORIA COFFEE 5

CINQUE STELLE

DECAFFINATED

LA MAISON DU THE 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

ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE