



BISTRO MONCUR  
WOOLLAHRA

## ENTREE

- SYDNEY ROCK OYSTERS, CABERNET SAUVIGNON MIGNONETTE  
HALF DOZEN 30 DOZEN 60
- VINE RIPENED TOMATO SALAD, BALSAMIC VINAIGRETTE 21
- BURRATA WITH JOSELITO JAMON IBERICO, FIG, ROCKET, MINT, BASIL & VINCOTTO 39
- BEETROOT SALAD WITH BALSAMIC & HONEY GLAZED CARROTS  
GOAT'S CURD, PARSNIP & HAZELNUTS 25
- FRENCH ONION SOUFFLE GRATIN 25
- TUNA TARTARE - CAPERS, CHIVES, PICKLED GREEN CHILLIES, CRISP PARSLEY  
& COLONNA GRANDVERDI OLIVE OIL 28
- BAROSSA CHICKEN LIVER PATE, CONFIT ONION, CORNICHONS & BRIOCHE 27
- LINGUINE WITH CHILLI, ANCHOVIES, TOMATOES, EXTRA VIRGIN OLIVE OIL & BASIL 26
- MONCUR SALMON (NZ) MARINATED IN SAUVIGNON BLANC WITH AROMATICS & HERBS 27
- SAFFRON CRAB OMELETTE, BEURRE NOISETTE 38

## MAIN COURSE

- POTATO & RICOTTA GNOCCHI  
WITH OYSTER MUSHROOM, PEAS, BABY ZUCCHINI, STRACCIATELLA & SAGE BUTTER 39
- PAN-FRIED BARRAMUNDI FILLET (WA)  
MASHED PEAS, CREME FRAICHE & CONFIT SPRING ONION, SUNFLOWER SEED & CAPER BUTTER 47
- PAN-SEARED DUCK BREAST  
WITH SPECK, GINGER & CARROT PUREE, BABY TURNIP, PICKLED CHERRY & SPICED DUCK JUS 49
- PAN-ROASTED FILLET OF JOHN DORY  
WITH POTATO DAUPHINOISE, BROCCOLINI, CAULIFLOWER PUREE AND SAUCE VIERGE 55
- BISTRO MONCUR PORK SAUSAGES, POTATO PUREE & LYONNAISE ONIONS 39
- GRILLED SIRLOIN, CAFE DE PARIS 55
- PRIME FILLET STEAK, SAUCE BEARNAISE 55
- MINUTE STEAK, WINE MERCHANT'S SAUCE 47

## SIDES

- MARKET VEGETABLE 14
- BROCCOLI & ALMONDS 14
- LEAF SALAD 12
- FRIES 12



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## DESSERT \$21

### **RHUBARB CRUMBLE SOUFFLE, VANILLA ICE CREAM & RASPBERRY COULIS**

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 / 120

### **GATEAU OPERA WITH BAILEYS ICE CREAM**

*MORRIS, MUSCAT, RUTHERGLEN, VIC* 10 / 50

### **WARM APPLE CRUMBLE WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM**

2015 *CARMES DE RIEUSSEC, 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 27**

2015 *CARMES DE RIEUSSEC, SAUTERNES, BORDEAUX, FRANCE* 19 / 98

### **MADELEINES & LEMON CURD 9**

2014 *DOMAINE DES BERNADINS, MUSCAT BEAUMES DE VENISE, RHONE VALLEY, FRANCE* 16 / 120

### **TODAY'S CHEESE 27**

*FONSECA WATERLOO EDITION RESERVE PORT* 18 / 190

## AFTER DINNER

VALDESPINO PEDRO XIMENEZ (60MLS) 10

APPLEWOOD LIMONCELLO (45MLS) 10

AMARO MONTENEGRO (45MLS) 11

FRANCOISE MERY MELROSE VSOP GRANDE CHAMPAGNE COGNAC 18

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**