



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,  
PERSIMMON, KUMATO GRAPE, TOASTED ALMOND & MANDARIN VINAIGRETTE 35

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, PICKLED CHERRIES, 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

DUCK CASSOULET

CONFIT DUCK LEG, TOULOUSE SAUSAGE, SPECK, HAM HOCK, CRISPY BREAD CRUMBS 49

PAN-ROASTED FILLET OF SNAPPER

WITH POTATO DAUPHINOISE, BROCCOLINI, CAULIFLOWER PUREE AND SAUCE VIERGE 50

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**