



BISTRO MONCUR
WOOLLAHRA

ENTREE

VINE RIPENED TOMATO SALAD, BALSAMIC VINAIGRETTE 21

BURRATA & MONTEROSA TOMATO
WITH STRAWBERRIES, BASIL & PINENUT 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

HAMPSHIRE DOWNS RACK OF LAMB
PEA PUREE, BROAD BEANS, ASPARAGUS & MINT GASTRIQUE 57

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