



## BISTRO MONCUR SET MENU

2 COURSE \$95      3 COURSE \$120

SYDNEY ROCK OYSTERS WITH CABERNET SAUVIGNON MIGNONETTE  
*Additional \$13pp*



### CHOICE OF ENTREE

FRENCH ONION SOUFFLE GRATIN

BAROSSA CHICKEN LIVER PATE, FIG JAM, CORNICHONS & BRIOCHE

CONFIT SAIKOU SALMON (NZ) WITH SMOKED CAVIAR, VERJUS DRESSING & SOURDOUGH

VINE RIPENED TOMATO SALAD

### CHOICE OF MAIN

POTATO & RICOTTA GNOCCHI  
WITH OYSTER MUSHROOM, PEAS, BABY ZUCCHINI, STRACCIATELLA & SAGE BUTTER

PAN-ROASTED FILLET OF CONE BAY BARRAMUNDI  
CRUSHED POTATO, BLISTERED TOMATO, CONFIT FENNEL & DIJON VINAIGRETTE

DRY AGED PORK CUTLET  
POMMES PUREES, CRACKLING AND GREEN PEPPERCORN JUS

GRILLED SIRLOIN, CAFE DE PARIS, FRIES

### TO SHARE

GREEN SALAD

### CHOICE OF DESSERT

VANILLA CREME BRULEE, LEMON THINS

BANANA MILK CHOCOLATE BOMBE ALASKA  
WITH BANANA DACQUOISE & PEANUT BRITTLE

MILLIONS OF PEACHES  
PEACH & WHIPPED WHITE CHOCOLATE GANACHE WITH FRESH PEACH AND PEACH & VERBENA SORBET

SALTED CARAMEL, WHITE CHOCOLATE & HAZELNUT DELICE  
WITH MILK CHOCOLATE FEUILLETINE AND TONKA BEAN ICE CREAM



A SELECTION OF EUROPEAN & AUSTRALIAN CHEESES WITH HOUSE MADE LAVOSH AND PRESERVES  
*Additional \$13pp*