



## 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

CHICKEN LIVER PATE, APPLE & CALVADOS CHUTNEY, CORNICHONS & BRIOCHE

ORA KING SALMON & BEETROOT GRAVLAX (NZ)  
CAPERS, HORSERADISH CREME FRAICHE AND TOASTED SOURDOUGH

HEIRLOOM TOMATO AND PEACH SALAD, CHAMPAGNE VINAIGRETTE AND BASIL

### CHOICE OF MAIN

PICKLED BABY BEETROOT TARTE TATIN  
LOCAL CHESTNUT MUSHROOMS, WHIPPED GOAT'S CURD AND HAZELNUTS

CHAR-GRILLED BLUE EYE COD (NZ)  
SORREL, GORDAL OLIVE, VERJUS, CAPERS AND ALTO OLIVE OIL

PAN-ROASTED SPATCHCOCK PERSILLADE  
SPRING VEGETABLES AND LEMON THYME JUS

GRILLED SIRLOIN, CAFE DE PARIS, FRIES

### TO SHARE

GREEN SALAD

### CHOICE OF DESSERT

VANILLA CREME BRULEE, LEMON THINS

MANGO & COCONUT PAVLOVA  
COCONUT CREAM, MANGO SORBET AND COCONUT CRUMBLE

VALRHONA CHOCOLATE TORTE  
APRICOT CONFITURE AND SALTED CARAMEL ICE CREAM

BERRY SOUFFLE  
WITH VALRHONA DARK CHOCOLATE ICE CREAM



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