



BISTRO MONCUR  
WOOLLAHRA

## ENTREE

CHICKEN LIVER PATE, APRICOT & SEVILLE ORANGE CHUTNEY, CORNICHONS & BRIOCHE 29

HEIRLOOM TOMATO AND PEACH SALAD, CHAMPAGNE VINAIGRETTE AND BASIL 26

STEAK TARTARE

OYSTER EMULSION, FERMENTED CHILLI AND MONCUR GAUFRETTES 35 / 56

CHAR-GRILLED ASPARAGUS

HOUSE-MADE FROMAGE BLANC, ZUCCHINI FLOWER, RADISH AND CROUTONS 29

TUNA TARTARE

CAPERS, CHIVES, PICKLED GREEN CHILLIES, FINES HERBES & ALTO LEMON OLIVE OIL 34 / 54

HAND ROLLED MONCUR RAVIOLES DU DAUPHINE

EMMENTAL, PARSLEY, SPRING PEAS AND TOASTED BREADCRUMBS 32 / 46

FRENCH ONION SOUFFLE GRATIN 31

ORA KING SALMON & BEETROOT GRAVLAX (NZ)

CAPERS, HORSERADISH CREME FRAICHE AND TOASTED SOURDOUGH 29

SPANNER CRAB OMELETTE (WA), ROASTED GARLIC & ESPELETTE BEURRE NOISETTE 43

## MAIN COURSE

PICKLED BABY BEETROOT TARTE TATIN

LOCAL CHESTNUT MUSHROOMS, WHIPPED GOAT'S CURD AND HAZELNUTS 46

CHAR-GRILLED BLUE EYE COD (NZ)

SORREL, GORDAL OLIVE, VERJUS, CAPERS AND ALTO OLIVE OIL 54

PAN-ROASTED CONE BAY BARRAMUNDI

LEEK FONDUE, CORN WITH SMOKED BEURRE BLANC AND BASIL 55

PAN-ROASTED SPATCHCOCK PERSILLADE

SPRING VEGETABLES AND LEMON THYME JUS 49

500g CHAR-GRILLED BARNSLEY LAMB CHOP (MARGRA)

CONFIT GARLIC, MINTED PEAS AND MARJORAM JUS 52

GRILLED SIRLOIN MB3+, CAFE DE PARIS, FRIES 62

FILLET STEAK MB3+, SAUCE BEARNAISE, FRIES 66

MINUTE STEAK MB3+, WINE MERCHANT'S SAUCE, FRIES 55

## SIDES

MARKET VEGETABLE 15

BROCCOLI & ALMONDS 16

BABY GEM SALAD 16

LEAF SALAD 14

FRIES 15



## DESSERT

BISTROT MONCUR HOUSE MADE ICE CREAMS AND SORBETS 6 EACH

### PASSIONFRUIT SOUFFLE

WHITE CHOCOLATE & MACADAMIA PRALINE ICE CREAM 26

2018 *DOMAINE PICHOT LE MARIGNY, VOUVRAY MOELLEUX, LOIRE VALLEY, FRANCE 18 / 95*

VANILLA CREME BRULEE WITH LEMON THINS 22

2017 *CARMES DE RIEUSSEC, SAUTERNES, BORDEAUX, FRANCE 22 / 87*

### PISTACHIO & CHERRY ECLAIR

PISTACHIO MOUSSELINE, COGNAC CHERRIES, CHERRY SORBET, WHITE CHOCOLATE CHANTILLY 23

*NV RIESLINGREAK NO.7 FORTIFIED RIESLING, CLARE VALLEY, SA 16 / 65*

### SUMMER BERRY PAVLOVA

BERRY COMPOTE, FRESH RASPBERRIES, VANILLA CHANTILLY AND STRAWBERRY SORBET 19

2020 *DOMAINE DES BERNADINS, MUSCAT BEAUMES DE VENISE, RHONE VALLEY, FRANCE 18 / 70*

### PECAN PRALINE ENTREMET

BAILEYS, CHOCOLATE MOUSSE AND COFFEE ICE CREAM 19

2013 *LARK HILL 'VICTORIA' FORTIFIED SHIRAZ, DARK HORSE VINEYARD, CANBERRA, ACT 19*

### PLAT DE FRUITS

CARAMELISED PINEAPPLE, YELLOW PEACH, CANDIED ALMOND AND PEACH SORBET 18

2018 *DOMAINE PICHOT LE MARIGNY, VOUVRAY MOELLEUX, LOIRE VALLEY, FRANCE 18 / 95*

OUR PASTRY CHEF'S PETITS FOURS 35

*NV RIESLINGREAK NO.7 FORTIFIED RIESLING, CLARE VALLEY, SA 16 / 65*

MADELEINES & LEMON CURD 10

2020 *DOMAINE DES BERNADINS, MUSCAT BEAUMES DE VENISE, RHONE VALLEY, FRANCE 18 / 70*

A SELECTION OF EUROPEAN & AUSTRALIAN CHEESES, HOUSE MADE LAVOSH AND PRESERVES 9 each

*FONSECA WATERLOO EDITION RESERVE PORT 18 / 190*

## AFTER DINNER

LUSTAU PEDRO XIMENEZ (60MLS) 14

STREGA LIMONCELLO (45MLS) 10

AMARO MONTENEGRO (45MLS) 12

FRANCOIS VOYER VS COGNAC 13

FRANCOIS VOYER XO GOLD 1<sup>ER</sup> CRU DE COGNAC 32

DELAMAIN XO GRANDE CHAMPAGNE COGNAC 48

DELORD VSOP BAS ARMAGNAC 15

DELORD 1996 BAS ARMAGNAC 21

DELORD 1966 BAS ARMAGNAC 36

**VITTORIA CINQUE STELLE COFFEE 6**

**LA MAISON DU THE 6**

ENGLISH BREAKFAST

EARL GREY

**PENELOPE SACHS HERBAL INFUSIONS 6**

**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**