



BISTRO MONCUR
WOOLLAHRA

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, BLOOD PLUM CONFITURE, CORNICHONS & BRIOCHE

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

HEIRLOOM TOMATO SALAD, MARINATED OLIVES, BALSAMIC AND BASIL

CHOICE OF MAIN

CONFIT PORTOBELLO MUSHROOM VOL AU VENT
CAMEMBERT, CAVOLO NERO. TRUFFLE, ONION & SHERRY VINAIGRETTE

PAN-ROASTED CONE BAY BARRAMUNDI
LEEK FONDUE & CORN WITH BEURRE BLANC AND BASIL

DRY AGED PORK CUTLET (NSW)
POMMES PUREE, APPLE & CALVADOS JUS AND CRACKLING

GRILLED SIRLOIN, CAFE DE PARIS, FRIES

TO SHARE

GREEN SALAD

CHOICE OF DESSERT

VANILLA CREME BRULEE, LEMON THINS

SUMMER BERRY PAVLOVA
BERRY COMPOTE, FRESH RASPBERRIES, VANILLA CHANTILLY AND STRAWBERRY SORBET

VALRHONA CHOCOLATE TORTE
APRICOT CONFITURE AND SALTED CARAMEL ICE CREAM

BANANA SOUFFLE
WITH DATE & RHUM ICE CREAM



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