



BISTRO MONCUR
WOOLLAHRA

ENTREE

SYDNEY ROCK OYSTERS, CABERNET SAUVIGNON MIGNONETTE

HALF DOZEN 39 DOZEN 78

CHICKEN LIVER PATE, BLOOD PLUM CONFITURE, CORNICHONS & BRIOCHE 29

HEIRLOOM TOMATO SALAD, MARINATED OLIVES AND BASIL 26

STEAK TARTARE

OYSTER EMULSION, FERMENTED CHILLI AND MONCUR GAUFRETTES 35 / 56

HOUSE-MADE FROMAGE BLANC

BALSAMIC FIGS, ZUCCHINI, RADISH AND CROUTONS 29

TUNA TARTARE

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

HAND MADE TORTELLINI

ROASTED BUTTERNUT, BEURRE NOISETTE, SAGE AND PEPITA SEEDS 32 / 52

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

CONFIT PORTOBELLO MUSHROOM VOL AU VENT

CAMEMBERT, CAVOLO NERO. TRUFFLE, ONION & SHERRY VINAIGRETTE 46

CHAR-GRILLED FILLET OF AQUINA MURRAY COD

CAPER, PERNOD & HERB BUTTER, FRIES 65

PAN-ROASTED CONE BAY BARRAMUNDI

LEEK FONDUE, CORN WITH SMOKED BEURRE BLANC AND BASIL 55

DRY AGED PORK CUTLET (NSW)

POMME PUREE, APPLE & CALVADOS JUS AND CRACKLING 48

LAMB CHOU FARCI (MARGRA)

SLOW COOKED SHOULDER, SOUBISE PUREE, SAVOY CABBAGE AND PUY LENTILS 45

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



BISTRO MONCUR
WOOLLAHRA

DESSERT

BISTRO MONCUR HOUSE MADE ICE CREAMS AND SORBETS 6 EACH

BANANA SOUFFLE

WITH DATE & RHUM ICE CREAM 26

NV YALUMBA ANTIQUE, MUSCAT, RUTHERGLEN, VIC 18 / 70

VANILLA CREME BRULEE WITH LEMON THINS 22

2019 CARMES DE RIEUSSEC, SAUTERNES, BORDEAUX, FRANCE 22 / 87

VALRHONA CHOCOLATE TORTE

APRICOT CONFITURE AND SALTED CARAMEL ICE CREAM 22

NV YALUMBA ANTIQUE, MUSCAT, RUTHERGLEN, VIC 18 / 70

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

BOMBE ALASKA

PEACH, PLUM AND GINGERBREAD 24

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

PINEAPPLE JAM FRANGIPANE

CREAM CHEESE MOUSSE, COCONUT SORBET 20

2019 CARMES DE RIEUSSEC, SAUTERNES, BORDEAUX, FRANCE 22 / 87

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^{ER} 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