



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, MIRABELLE 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)  
POMME PUREE, APPLE & CALVADOS JUS AND CRACKLING

GRILLED SIRLOIN, CAFE DE PARIS, FRIES

### TO SHARE

GREEN SALAD

### CHOICE OF DESSERT

VANILLA CREME BRULEE, LEMON THINS

RASPBERRY & VANILLA DELICE  
GENOISE SPONGE, RASPBERRY MOUSSE, FEUILLETINE, YOGHURT & RASBERRY SORBET

DARK CHOCOLATE MACADAMIA SLICE  
CHOCOLATE BROWNIE, CARAMELISED MACADAMIA, WHIPPED CHCOLATE GANACHE

PEAR SOUFFLE  
WITH TOASTED ALMOND ICE CREAM AND POACHED PEAR



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