



BISTRO MONCUR  
WOOLLAHRA

## ENTREE

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

HEIRLOOM TOMATO SALAD, MARINATED OLIVES AND BASIL 26

STEAK TARTARE

OYSTER EMULSION, FERMENTED CHILLI AND MONCUR GAUFRETTES 35 / 56

SALAD OF PICKLED BEETROOTS

WITLOF, ROQUEFORT MOUSSELINE AND WALNUTS 29

TUNA TARTARE

CAPERS, CHIVES, PICKLED GREEN CHILLIES, FINES HERBES AND 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

PAN-ROASTED SPATCHCOCK PERSILLADE

DUTCH CARROTS, SPIGARELLO, KOHLRABI, GARLIC CHIVE AND LEMON THYME 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



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## DESSERT

BISTRO MONCUR HOUSE MADE ICE CREAMS AND SORBETS 6 EACH

PEAR SOUFFLE

WITH TOASTED ALMOND ICE CREAM AND POACHED PEAR 26

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

VANILLA CREME BRULEE WITH LEMON THINS 22

*2020 DOMAINE PICHOT LE MARIGNY, VOUVRAY MOELLEUX, LOIRE VALLEY, FRANCE 18*

DARK CHOCOLATE MACADAMIA SLICE

CHOCOLATE BROWNIE, CARAMELISED MACADAMIA, WHIPPED CHOCOLATE GANACHE 22

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

RASPBERRY & VANILLA DELICE

GENOISE SPONGE, RASPBERRY MOUSSE, FEUILLETINE, YOGHURT & RASPBERRY SORBET 23

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

APPLE TARTE TATIN

CRYSTALLISED GINGER & MASCARPONE ICE CREAM, BUTTERSCOTCH SAUCE 24

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

DARK CHOCOLATE & ORANGE MOUSSE

CANDIED HAZELNUTS, ORANGE GEL AND CARAMEL TUILLE 23

*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 PICHOT LE MARIGNY, VOUVRAY MOELLEUX, LOIRE VALLEY, FRANCE 18*

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**