



BISTRO MONCUR
WOOLLAHRA

ENTREE

CHICKEN LIVER PATE, ONION JAM, CORNICHONS & BRIOCHE 29

HEIRLOOM TOMATO SALAD, MARINATED OLIVES AND BASIL 26

O'CONNOR 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

SHARK ISLAND SPANNER CRAB OMELETTE, 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 DAINTREE BARRAMUNDI
LEEK FONDUE, CORN WITH SMOKED BEURRE BLANC AND BASIL 55

CONFIT DUCK LEG
DUCK SAUSAGE , BURNT HONEY RADICCHIO, DUCK JUS 52

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



BISTRO MONCUR
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DESSERT

BISTRO MONCUR HOUSE MADE ICE CREAMS AND SORBETS 6 EACH

PASSIONFRUIT SOUFFLE WITH TOASTED COCONUT ICE CREAM 26
2019 CARMES DE RIEUSSEC, SAUTERNES, BORDEAUX, FRANCE 22 / 87

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

STICKY DATE PUDDING
VANILLA ICE CREAM, COCONUT RHUM ANGLAISE & WALNUT CRUMBLE 22
NV YALUMBA ANTIQUE, MUSCAT, RUTHERGLEN, VIC 18

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
NV YALUMBA ANTIQUE, MUSCAT, RUTHERGLEN, VIC 18

OUR PASTRY CHEF'S PETITS FOURS 35

MADELEINES & LEMON CURD 10
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