



BISTRO MONCUR
WOOLLAHRA

BISTRO MONCUR SET MENU

2 COURSE \$95 3 COURSE \$120

SYDNEY ROCK OYSTERS WITH CABERNET SAUVIGNON MIGNONETTE
Additional \$14pp



CHOICE OF ENTREE

FRENCH ONION SOUFFLE GRATIN

CHICKEN LIVER PATE, APRICOT JAM, CORNICHONS & BRIOCHE

TUNA TARTARE

CAPERS, CHIVES, PICKLED GREEN CHILLIES, FINES HERBES AND ALTO LEMON OLIVE OIL

HEIRLOOM TOMATO SALAD, MARINATED OLIVES, BALSAMIC AND BASIL

CHOICE OF MAIN

SPRING PEA RISOTTO, BROAD BEANS, ASPARAGUS, PRESERVED LEMON, PEA PUREE

PAN-ROASTED DAINTREE BARRAMUNDI

RADISH, CRUSHED LEMON POTATOES, PRAWN BEURRE BLANC

PAN-ROASTED SPATCHCOCK PERSILLADE (NSW)

DUTCH CARROTS, SPIGARELLO, TURNIP, GARLIC CHIVE AND LEMON THYME JUS

GRILLED RANGERS VALLEY SIRLOIN MB5+, CAFE DE PARIS, FRIES

TO SHARE

GREEN SALAD

CHOICE OF DESSERT

VANILLA CREME BRULEE, LEMON THINS

APPLE TARTE TATIN

CRYSTALLISED GINGER & MASCARPONE ICE CREAM, BUTTERSCOTCH SAUCE

MONCUR GAYTIME

COGNAC CARAMEL, MALT PARFAIT, CHOCOLATE SPONGE, COOKIE CRUMBLE

RASPBERRY SOUFFLE WITH CHOCOLATE ICE CREAM



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

PLEASE NOTE A 10% SURCHARGE IS APPLIED FOR GROUPS OF 8 OR MORE GUESTS