



BISTRO MONCUR
WOOLLAHRA

ENTREE

CHICKEN LIVER PATE, APRICOT JAM, CORNICHONS & BRIOCHE 29

HEIRLOOM TOMATO SALAD, MARINATED OLIVES AND BASIL 28

O'CONNOR STEAK TARTARE
PARMESAN, EGG YOLK, ROCKET SALAD AND POMMES ALLUMETTES 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

SPRING PEA RISOTTO, BROAD BEANS, ASPARAGUS, PRESERVED LEMON, PEA PUREE 46

CHAR-GRILLED FILLET OF AQUINA MURRAY COD
CAPER, PERNOD & HERB BUTTER, FRIES 65

PAN-ROASTED DAINTREE BARRAMUNDI
RADISH, CRUSHED LEMON POTATOES, PRAWN BEURRE BLANC 57

PORK A LA HOLSTEIN
CRUMBED HILLTOPS CUTLET, ANCHOVY, FRIED EGG, CAPER BEURRE, APPLE & FENNEL REMOULADE 48

PAN-ROASTED SPATCHCOCK PERSILLADE (NSW)
DUTCH CARROTS, SPIGARELLO, TURNIP, GARLIC CHIVE AND LEMON THYME JUS 52

GRILLED RANGERS VALLEY SIRLOIN MB5+, CAFE DE PARIS, FRIES 64

O'CONNOR FILLET STEAK MB3+, SAUCE BEARNAISE, FRIES 66

O'CONNOR 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

RASPBERRY SOUFFLE WITH CHOCOLATE ICE CREAM 26
2020 CHATEAU AUDINET, SAUTERNES, BORDEAUX, FRANCE 22

VANILLA CREME BRULEE WITH LEMON THINS 24
2020 DOMAINE PICHOT LE MARIGNY, VOUVRAY MOELLEUX, LOIRE VALLEY, FRANCE 18

STRAWBERRY TARTLET
CREME DIPLOMAT & RICOTTA ICE CREAM 23
NV RIESLINGREAK NO.7 FORTIFIED RIESLING, CLARE VALLEY, SA 16

MONCUR GAYTIME
COGNAC CARAMEL, MALT PARFAIT, CHOCOLATE SPONGE, COOKIE CRUMBLE 24
FIVE FARMS IRISH CREAM LIQUEUR (60ML) 14

APPLE TARTE TATIN
CRYSTALLISED GINGER & MASCARPONE ICE CREAM, BUTTERSCOTCH SAUCE 24
2020 CHATEAU AUDINET, SAUTERNES, BORDEAUX, FRANCE 22

DARK CHOCOLATE & ORANGE MOUSSE
CANDIED HAZELNUTS, ORANGE GEL AND CARAMEL TUILLE 23
2022 DOMAINE DES BERNADINS, MUSCAT BEAUMES DE VENISE, RHONE VALLEY, FRANCE 18

OUR PASTRY CHEF'S PETITS FOURS 35

MADELEINES & LEMON CURD 10

A SELECTION OF EUROPEAN & AUSTRALIAN CHEESES, HOUSE MADE LAVOSH AND PRESERVES 11 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