



BISTRO MONCUR
WOOLLAHRA

LES PLATS DU JOUR

NV CHARLES HEIDSIECK BRUT RESERVE, REIMS CHAMPAGNE, FRANCE gls 29

JACKSON'S PLUM DAIQUIRI
HAVANA CLUB 3YR, FRESH LIME, MONCUR PLUM JAM 24

ENTREE

COQUILLES SAINT JACQUES
GRILLED SCALLOP, TRUFFLE BUTTER, PISTACHIO CRUMB 12 *each*
2019 TYRRELL'S HVD SEMILLON, HUNTER VALLEY NSW 18

MAIN

CHAR-GRILLED CORAL TROUT (QLD)
PRAWN, SWEETCORN, SILVERBEET, DASHI EMULSION, PARSLEY 75
2024 VASSE FELIX CHARDONNAY, MARGARET RIVER WA 22

CONFIT DUCK LEG (NSW)
BRAISED SWISS CHARD & PANCETTA, SPICED CARROT PUREE, CHERRY JUS 49
2024 THICK AS THIEVES 'PLUMP' PINOT NOIR, YARRA VALLEY VIC 20

DESSERT

HONEY & VANILLA PANNA COTTA
MALFROY'S WILD HONEY, FIGS BRULEE, ALMOND TUILE 21
2020 DOMAINE PICHOT LE MARIGNY, VOUVRAY MOELLEUX, LOIRE VALLEY FRANCE 18

TODAYS SELECTION OF EUROPEAN & AUSTRALIAN CHEESES 18 *each*

FORD FARM CAVE AGED CHEDDAR (UK) - *mango chutney*
LE MARQUIS BRIE (FRA) - *honeycomb*
PAPILLON ROQUEFORT (FRA) - *quince paste*
LITTLE CEDAR FARM MOKOAN ECLIPSE GOAT (VIC) - *walnuts*

HOUSE MADE FENNEL & SESAME LAVOSH, OAT BISCUITS WALNUT & RAISIN CRACKERS



BISTRO MONCUR
WOOLLAHRA

DAILY 2 COURSE \$69

NOW SERVED TUESDAY TO SATURDAY LUNCH & DINNER BEFORE 6PM

2023 COLLECTOR 'SUMMER SWARM' FIANO, GUNDAGAI NSW carafe 29

2024 BULMAN GRENACHE ROSE, BAROSSA VALLEY SA carafe 29

2023 HEAD RED GRENACHE, BAROSSA & EDEN VALLEY SA carafe 29

ENTREE

HEIRLOOM TOMATO SALAD, MARINATED OLIVES AND BASIL

ORA KING SALMON & BEETROOT GRAVLAX (NZ)
CAPERS, HORSERADISH CREME FRAICHE AND TOASTED SOURDOUGH

CHICKEN LIVER PATE, PLUM JAM, CORNICHONS & BRIOCHE

FRENCH ONION SOUFFLE GRATIN

MAIN

GNOCCHI AUX AUBERGINES
CONFIT EGGPLANT, SAN MARZANO TOMATOES, GORDAL OLIVES
CAPERS, SALTED RICOTTA

PAN-ROASTED DAINTREE BARRAMUNDI
ZUCCHINI, VONGOLE, CONFIT FENNEL & TOMATO, PISTACHIO PISTOU

CONFIT DUCK LEG (NSW)
BRAISED SWISS CHARD & PANCETTA, SPICED CARROT PUREE, CHERRY JUS

O'CONNOR MINUTE STEAK MB3+, WINE MERCHANT'S SAUCE, FRIES

SIDES

MARKET VEG 18 / BROCCOLI & ALMONDS 17 / LEAF SALAD 16 / FRIES 15

DESSERT

VANILLA CREME BRULEE WITH LEMON THINS

PASSIONFRUIT SOUFFLE, SALTED COCONUT ICE CREAM

HONEY & VANILLA PANNA COTTA
MALFROY'S WILD HONEY, FIGS BRULEE, ALMOND TUILE