



BISTRO MONCUR
WOOLLAHRA

AMUSE BOUCHE

WAGYU BRESAOLA, CHOUX BUN, COMTE CUSTARD 10 ea
COQUILLES ST JACQUES, TRUFFLE BUTTER, PISTACHIO CRUMB 12 ea
ANCHOVY TOAST, CHARRED CAPSICUM, LEMON, CHIVES 10 ea
GRAIN BAKERY SOURDOUGH (ADDITIONAL) 2 ea

ENTREE

SYDNEY ROCK OYSTERS, CABERNET SAUVIGNON MIGNONETTE
HALF DOZEN 42 DOZEN 84

CHICKEN LIVER PATE, QUINCE JAM, CORNICHONS & BRIOCHE 29

HEIRLOOM TOMATO SALAD, MARINATED OLIVES AND BASIL 29

O'CONNOR STEAK TARTARE
PARMESAN, EGG YOLK, ROCKET SALAD AND POMMES ALLUMETTES 36 / 57

CORELLA PEAR SALAD
CARMELIZED GOAT CHEESE, FINES HERBES, ROASTED WALNUTS 32

TUNA TARTARE
CAPERS, CUCUMBER, RADISH, GREEN CHILLI, PUFFED RICE 35 / 57

FRENCH ONION SOUFFLE GRATIN 33

KOJI-CURED PETUNA OCEAN TROUT (TAS)
MANDARIN, SMOKED SALMON ROE, BUCKWHEAT & SESAME CRACKER 35 / 57

SHARK ISLAND SPANNER CRAB OMELETTE, ROASTED GARLIC & ESPELETTE BEURRE NOISETTE 44

MAIN COURSE

GNOCCHI AUX CHAMPIGNONS
SEASONAL MUSHROOMS, SPINACH, HAZELNUTS, SAGE BEURRE NOISETTE 46

PAN-FRIED JOHN DORY FILLET
PRAWN, SWEETCORN, SILVERBEET, DASHI EMULSION, FINGER LIME, PARSLEY 69

PAN-ROASTED DAINTREE BARRAMUNDI
ZUCCHINI, VONGOLE, CONFIT FENNEL & TOMATO, PISTACHIO PISTOU 54

SPATCHCOCK PERSILLADE
WILTED GREENS, GARLIC, PARSLEY, LEMON THYME JUS 57

CONFIT DUCK LEG (NSW)
BRAISED BORLOTTI BEANS, CARROT PUREE, SOUR CHERRY JUS, PANGRATTATO 49

GRILLED BLACK ONYX SIRLOIN MB3+, CAFE DE PARIS, FRIES 69

O'CONNOR FILLET STEAK MB3+, SAUCE BEARNAISE, FRIES 69

O'CONNOR MINUTE STEAK MB3+, WINE MERCHANT'S SAUCE, FRIES 59

SIDES

MARKET VEGETABLE 18 BROCCOLI & ALMONDS 17 LEAF SALAD 16
POMMES PUREE 15 FRIES 15



BISTRO MONCUR
WOOLLAHRA

DESSERT

BISTRO MONCUR HOUSE MADE ICE CREAMS AND SORBETS 7 EACH

VANILLA & LEMON BASQUE CHEESECAKE
BLACKBERRY COMPOTE, FRESH BLACKBERRIES 22
2020 CHATEAU AUDINET, SAUTERNES, BORDEAUX, FRANCE 22

RASPBERRY SOUFFLE, PISTACHIO ICE CREAM 26
2022 DOMAINE PICHOT LE MARIGNY, VOUVRAY MOELLEUX, LOIRE VALLEY FRANCE 18

VANILLA CREME BRULEE WITH LEMON THINS 24
2020 CHATEAU AUDINET, SAUTERNES, BORDEAUX, FRANCE 22

CHOCOLATE & FRANGELICO MOUSSE
HAZELNUT SPONGE, ORANGE & MASCARPONE ICE CREAM, COCOA NIB TUILLE 24
NV PFEIFFER MUSCAT, RUTHERGLEN VIC 18

RHUBARB & SHERRY TRIFLE
RHUBARB JELLY, PEDRO XIMENEZ, LIME CREME DIPLOMAT, DACQUOISE, TOASTED PISTACHIO 24
2022 DOMAINE DES BERNADINS, MUSCAT BEAUMES DE VENISE, RHONE VALLEY, FRANCE 18

OUR PASTRY CHEF'S PETITS FOURS 35

MADELEINES & LEMON CURD 10
2022 DOMAINE DES BERNADINS, MUSCAT BEAUMES DE VENISE, RHONE VALLEY, FRANCE 18

TODAYS SELECTION OF EUROPEAN & AUSTRALIAN CHEESES 18 EACH
HOUSE MADE FENNEL & SESAME LAVOSH, OAT BISCUITS WALNUT & RAISIN CRACKERS
FONSECA WATERLOO EDITION RESERVE PORT 18 / 190

AFTER DINNER

LUSTAU PEDRO XIMENEZ (60MLS) 14

LIMONCELLO (45MLS) 12

AMARO MONTENEGRO (45MLS) 14

FIVE FARMS IRISH CREAM LIQUEUR (60 ML) 14

FRANCOIS VOYER VS COGNAC 14

TESSERON XO GRANDE CHAMPAGNE COGNAC 48

DELORD VSOP BAS ARMAGNAC 15

DELORD 1996 BAS ARMAGNAC 21

DELORD 1966 BAS ARMAGNAC 36

LAB RELEASE, BLEND NO. 58 COFFEE 6

LA MAISON DU THE 6

ENGLISH BREAKFAST / EARL GREY / PEPPERMINT / GREEN TEA

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