



BISTRO MONCUR
WOOLLAHRA

AMUSE BOUCHE

WAGYU BRESAOLA, CHOUX BUN, COMTE CUSTARD 10 ea
BAKED HALF-SHELL SCALLOP (I), TRUFFLE BUTTER, PISTACHIO CRUMB 12 ea
ANCHOVY TOAST (I), 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 31
HEIRLOOM TOMATO SALAD, MARINATED OLIVES AND BASIL 29
O'CONNOR STEAK TARTARE
PARMESAN, EGG YOLK, ROCKET SALAD AND POMMES ALLUMETTES 36 / 57
STRACCIATELLA & CHARRED ASPARAGUS SALAD
CONFIT FENNEL, ROASTED WALNUTS, SHERRY DRESSING 32
TUNA TARTARE (NSW)
CAPERS, CUCUMBER, RADISH, GREEN CHILLI, PUFFED RICE 35 / 57
FRENCH ONION SOUFFLE GRATIN 33
CURED PETUNA OCEAN TROUT (TAS)
MANDARIN, SMOKED SALMON ROE, BUCKWHEAT & SESAME CRACKER 35 / 57
SHARK BAY SPANNER CRAB OMELETTE (WA), ROASTED GARLIC & ESPELETTE BEURRE NOISETTE 44

MAIN COURSE

GNOCCHI AUX CHAMPIGNONS
SEASONAL MUSHROOMS, SPINACH, HAZELNUTS, SAGE BEURRE NOISETTE 48
PAN-FRIED JOHN DORY FILLET (NZ)
PRAWN, SWEETCORN, SILVERBEET, DASHI EMULSION, FINGER LIME, PARSLEY 69
PAN-ROASTED BARRAMUNDI (QLD)
SAUTEED MUSHROOM, ORANGE & PEPPERCORN JUS, CAULIFLOWER PUREE 56
DRY AGED DEWSBURY PORK CUTLET (NSW)
JERUSALEM ARTICHOKE GRATIN, SPIGARELLO, JUNIPER PAN JUS 55
CONFIT DUCK LEG (NSW)
BRAISED BORLOTTI BEANS, CARROT PUREE, SOUR CHERRY JUS, PANGRATTATO 49
GRILLED BLACK ONYX SIRLOIN MB3+, CAFE DE PARIS, FRIES 72
O'CONNOR FILLET STEAK MB3+, SAUCE BEARNAISE, FRIES 72
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

LEMON BASQUE CHEESECAKE

BLACKBERRY COMPOTE, FRESH BLACKBERRIES 22

2020 CHATEAU AUDINET, SAUTERNES, BORDEAUX, FRANCE 22

COINTREAU SOUFFLE, ORANGE, CHOCOLATE 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

VALRHONA DARK CHOCOLATE FONDANT

TONKA BEAN ICE CREAM, COCOA NIB TUILLE 24

NV PFEIFFER MUSCAT, RUTHERGLEN VIC 18

APPLE TARTE TATIN

CINNAMON ICE CREAM, CALVADOS CUSTARD 24

FRANCOIS VOYER 'PINEAU DES CHARENTES', 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

ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE.

PLEASE NOTE A 10% SURCHARGE APPLIES ON SUNDAYS AND A 15% SURCHARGE IS APPLIED ON PUBLIC HOLIDAYS