



BISTRO MONCUR
WOOLLAHRA

AMUSE BOUCHE

- SALTED FISH CROQUETTE, SAUCE GRIBICHE 8 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 48 DOZEN 96
- CHICKEN LIVER PATE, QUINCE JAM, CORNICHONS & BRIOCHE 33
- HEIRLOOM TOMATO SALAD, MARINATED OLIVES AND BASIL 29
- O’CONNOR STEAK TARTARE
SMOKED EGG YOLK, SEAWEED CRACKER, FERMENTED CHILLI 36 / 57
- STRACCIATELLA & CHARRED ASPARAGUS SALAD
CONFIT FENNEL, ROASTED WALNUTS, SHERRY DRESSING 34
- TUNA TARTARE (NSW)
CAPERS, CUCUMBER, RADISH, GREEN CHILLI, PUFFED RICE 36 / 59
- FRENCH ONION SOUFFLE GRATIN 35
- 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

- SUGAR SNAP PEA & MOREL RISOTTO
SPINACH PUREE, PARMESAN, BROAD BEAN, VIN JAUNE 48
- PAN-FRIED JOHN DORY FILLET (NZ)
PRAWN, SWEETCORN, SILVERBEET, DASHI EMULSION, FINGER LIME, PARSLEY 69
- PAN-ROASTED BARRAMUNDI (QLD)
CRUSHED PEAS, LEEKS, RADISH, CAPER & LEMON BEURRE NOISETTE 56
- SPATCHCOCK PERSILLADE
SPIGARELLO, BROAD BEANS, GARLIC CHIVES, LEMON THYME JUS 57
- ROASTED COWRA LAMB RACK (NSW)
TOMATO, FREGOLA, EGGPLANT FARCI, ANCHOVY & ROSEMARY JUS 69
- 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 62

SIDES

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

DESSERT

ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE.
A 5% SURCHARGE IS APPLIED ON SATURDAYS, 10% ON SUNDAYS AND 15% ON PUBLIC HOLIDAYS



BISTRO MONCUR HOUSE MADE ICE CREAMS AND SORBETS 7 EACH

STRAWBERRY SORBET PAVLOVA
STRAWBERRY CONSOMME, COCONUT CRUMBLE, CREME FRAICHE CHANTILLY 24
2022 DOMAINE PICHOT LE MARIGNY, VOUVRAY MOELLEUX, LOIRE VALLEY FRANCE 18

LEMON SOUFFLE, LIMONCELLO, GINGER & MASCARPONE 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 TART
DULCE DE LECHE, CREME FRAICHE CHANTILLY 25
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 40

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

TODAYS SELECTION OF EUROPEAN & AUSTRALIAN CHEESES 20 EACH
HOUSE MADE FENNEL & SESAME LAVOSH, OAT BISCUITS WALNUT & RAISIN CRACKERS
FONSECA WATERLOO EDITION RESERVE PORT 18 / 190