

SMALL PLATES

Hummus (V) \$10

Warm pita with herb-infused extra virgin olive oil

Sicilian Garlic Cheese Bread (V) – \$12

Marinara dipping sauce

Potato Wedges (V) – \$16

Sour cream and sweet chilli sauce

Chicken Tikka Taco – \$17

Slaw, pickled onion, chilli mayo and coriander

Spicy Korean Fried Chicken – \$22

Creamy herb dipping sauce

Sichuan Pepper Calamari (I) – \$23

Lemon aioli

SOUPS & SALADS

Soup of the Day – \$16

Served with sourdough toast

Caesar Salad (CP) \$18

Romaine lettuce, brioche croutons, crispy bacon, Parmesan and olive oil emulsion, boiled egg

Add:

Chicken \$10 | Banana Prawns (AU) \$12

Warm Pumpkin Bowl (V, GF, CN) – \$20

Spice-roasted pumpkin, avocado, quinoa, spinach, feta and crunchy nut gremolata

Fresh Burrata Caprese (V) \$26

Heirloom cherry tomatoes, basil oil, cracked pepper, sourdough

Prawn Tempura (I) – \$27

Cucumber and carrot salad with creamy spicy sauce

BISTRO.SYDNEY

All Day Dining Menu

12:00 pm – 9:30 pm

BURGERS & SANDWICHES

Bistro Sydney's Chicken BLT Sandwich – \$27

Smoked chicken, bacon, tomato and mayonnaise pressed in ciabatta, served with fries

Chicken & Brie Wrap – \$28

Grilled chicken, Brie, rocket and cranberry mayonnaise, served with fries

Vegetable Burger (V) – \$28

Crisp lettuce, avocado, tomato and relish, served with fries

Wagyu Beef Burger – \$30

Crisp lettuce, cheddar, tomato, pickles, caramelised onions, BBQ sauce and aioli, served with fries

LARGE PLATES

Stir-Fried Tofu & Asian Greens (VG, GF) – \$32

Seasonal vegetables, soy-ginger sauce and steamed rice

Chicken Schnitzel (CA) – \$30

Panko-crumbed chicken, served with chips, green salad and rich gravy

Butter Chicken (GF) – \$34

Served with basmati rice, pickle and poppadum

Flame-Grilled Peri-Peri Chicken (250g) (CN) – \$36

Served with slaw, chips and romesco sauce

Beer-Battered Flathead & Chips (I) – \$34

Tartare sauce and lemon

Pan-Seared Humpty Doo Barramundi (A, GF) – \$38

Herbed mashed potato, broccolini and salsa verde

Overnight-Braised Lamb Shoulder (CA, GF) – \$45

Chimichurri, roasted root vegetables, petite bouche and cumin yoghurt

Slow-Cooked Beef Cheeks (GF, CA) – \$45

Garlic mashed potato and broccolini

Riverina Black Angus Striploin (250g) (GF, CA) – \$48

EVOO-tossed broccolini and red wine jus

Grain-Fed Rib Eye on the Bone (350g) (GF, CA) – \$58

EVOO-tossed broccolini and red wine jus

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PASTA & PIZZAS

Spaghetti

Your choice of sauce:

Arrabbiata (VG) – \$24

Tomato and basil sauce finished with peperoncini chillies and extra virgin olive oil

Creamy Tuscan Chicken – \$28

Sun-dried tomatoes, baby spinach and roasted capsicum, finished with Parmesan

Lemon & Prawn (A) – \$33

Banana prawns, garlic, green peas, white wine and butter

Margherita Pizza (V) – \$24

San Marzano tomato sauce, fresh buffalo mozzarella and basil

Portuguese Chicken Pizza – \$26

Tomato, onion, capsicum, mozzarella and peri-peri mayonnaise

SIDES

Fries with Aioli (VG) – \$9

Buttered Naan (2 pcs) (V) – \$9

Steamed Bok Choy (VG, GF) – \$9

Sweet Potato Fries (VG) – \$12

Creamy Mashed Potato (V, GF) – \$9

Steamed Broccolini (VG, GF) – \$9

Garden Salad (VG, GF) – \$10

Steamed Rice (VG, GF) – \$7

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DESSERTS

Granny Smith Apple Tarte Tatin (V) – \$18

Vanilla ice cream

Trio of Chocolate Flourless Cake (VG, GF, CN) – \$18

Chocolate soil

Funnel Cake Fries (V) – \$18

Cinnamon sugar, Biscoff crumb and vanilla ice cream

Sticky Date Pudding (V) – \$18

Butterscotch sauce and vanilla ice cream

Cheese Plate (CN) – \$24

Selection of local cheeses, quince paste, nuts and crackers

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