

— ENTRÉES —

'HARVESTSTACK' FARMED OYSTERS

three 24

half dozen 42

dozen 78

CARPACCIO 25

Ikijime Snapper, Pickled Fennel,
Fennel Pollen, Crème Fraîche

SCALLOP

Per Piece 14

Champagne Sauce, Barley aux Fumet

ONION GALETTE 22

Soubise, Baby Beetroot, Goat's Cheese

CHICKEN & TARRAGON TERRINE 21

Pear Relish, Charred Baguette

RAFFA FIELDS ASPARAGUS 22

Tapenade, Parsley Sauce, Soft Boiled Egg

CHICKEN LIVER & BACON PATÉ 22

Pear and Shallot Relish, Charred Baguette

STEAK TARTARE 27

Classic Condiments, Egg, Potato Crisps

Bistrot
BISOU

— PLATS —

BLUE EYE COD 48

Sauce Bercy, Charred Baby Cos, Portarlinton Mussels

TUNA NIÇOISE 32

Albacore Tuna, Green Beans, Potato, Olive Dressing

DUCK BREAST AUX ÉPICES 48

Spring Peas, Mint Sauce, Duck Jus

WILD RABBIT & MUSHROOM PIE 42

Apple, Sage, Leaf Salad

GUNDAGAI LAMB RUMP 42

Tomato, Basil, Parsley

HEIRLOOM ZUCCHINI & PINE NUT PURÉE 30

Heirloom Zucchini, Squash, Sage Dressing,
Fried Parsley Leaves

— BISOU'S SIGNATURE —

STEAK FRITES 45

210g Pinnacle Grass Fed Sirloin, Veal Jus, Frites

ENTRECÔTE 200G 55 / 350G 95

Sauce au Poivre, Frites

HANGER STEAK 30

200g South Australian Grain Fed,
Mustard Veal Jus, Confit Shallots

— GARNITURES —

Dressed Leaves 10

Green Beans, Confit Shallots 16

Bistrot Bisou Ratatouille 22

Frisée, Bleu des Causses, Candied Walnuts 22

Frites 12

Duck Fat Potatoes 18

— CONDIMENTS —

Sauce Au Poivre 6

Café De Paris 6

Sauce Béarnaise 6

Mustard & Horseradish 6

— DESSERTS —

BERRY CLAFOUTIS TART 18

Chantilly Cream

APPLE TARTE TATIN 18

Calvados, Vanilla Ice Cream

VANILLA CRÈME BRÛLÉE 18

Traditionnelle

Please advise of any dietary requirements. Some items may contain or come into contact with allergens. 10% surcharge applies on Public Holidays

luke mangan
& COMPANY



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