

Bistrot BISOU

– PARTAGER –

'TOOLUNKA CREEK' HOUSE MARINATED OLIVES 8

VG GF NF

'BOOMER BAY' TASMANIAN OYSTERS 7 - EACH

mignonette & lemon

1/2 dozen - 38

1 dozen - 72

GF DF NF

DUO DIPS 18

hummus, crispy chickpea's & olive oil
roast beetroot & 'Yarra Valley' feta, lavash

V VGO GFO NF

(3) WOOD-FIRED 'MOOLOOLABA' KING PRAWNS 26

garlic, chili & charred lime

GF DF NF

LOCAL HANDCRAFTED BURRATA 28

olives, basil, toasted walnuts, warm bread
'Calabrian' pepper & sun-dried tomato vinaigrette

V GFO NFO

'FOUR Pillars' GIN CURED OCEAN TROUT 28

radish, compressed cucumber, lemon crème fraîche
'Yarra Valley' caviar & petite bronze fennel

GF NF

(2) LEVANTE STYLE SKEWERS 26

wood grilled lamb, garlic, lemon & 'Aleppo' pepper, whipped feta

GF DFO NF

CHARCUTERIE BOARD SELECTION 50

truffle-squid ink salami, grass-fed bresaola, wood smoked ham
nduja-ricotta spread, 'Ford Farm' aged cheddar
cornichons, pickled peppers, seeded mustard, warm crusty bread

– A CÔTÉS –

PARMESAN & ROSEMARY FOCACCIA 8

chive & confit garlic compound butter

NF

HARICOT VERTS 12

bacon, toasted almonds & lemon oil

VO GF DF NFO

AUBERGINE RÔTI 12

'Lebanese' eggplant, labneh, tomato vinaigrette

V GF DF NF

FRITES 12

garlic aioli

GF DF NF

VIANDE DE BOEUF AUSTRALIENNE

250G 'AUGUSTUS' PORTERHOUSE 42

350G DRY AGED 'VICTORIAN' PORTERHOUSE ON THE BONE 58

300G MB4 'POTORO' PORTERHOUSE 68

Frites & choice of sauce:

Café de Paris

GF NF

Salsa Verde

GF DF NF

Cognac & Green Peppercorn

GF NF

– PLATS –

CONFIT DUCK LEG 38

'Puy' lentil ragout, roast glazed carrot
herb brioche crumb & jus

GFO NF

'DAINTREE' BARRAMUNDI 38

tomato-chili confiture, pickled zucchini
lemon yoghurt & coriander oil

GF DFO NF

CAULIFLOWER STEAK 28

broccolini & pumpkin seed salsa

VG GF NF

– DESSERTS –

'GRAND MARNIER' CHOCOLATE MOUSSE 14

'Veliche' dark chocolate, orange segments, whipped cream

GF NF

LEMON CURD & BERRY SORBET 14

crispy meringue, biscuit crumb, fresh raspberry, raspberry powder

GFO NF

AUSTRALIAN 'FROMAGE' 9 - PER 50G

'Ford Farm' aged cheddar / Six Farms' double brie / Fourme
D'Ambert' Blue, quince, candied nuts & water biscuits

No substitutions | Please advise of any dietary requirements. Some items may contain or come into contact with allergens. 10% surcharge applies on Public Holidays

– NOURRIS-MOI POUR DEUX –

variety of kitchen selected dishes

120 for 2 persons

PARMESAN & ROSEMARY FOCACCIA

chive & confit garlic compound butter

NF

DUO DIPS

hummus, crispy chickpea's & olive oil
roast beetroot & 'Yarra Valley' feta, lavash

VGO GFO NF

(2) LEVANTE STYLE SKEWERS

wood grilled lamb, garlic, lemon & 'Aleppo' pepper, whipped feta

GF DFO NF

CONFIT DUCK LEG

'Puy' lentil ragout, roast glazed carrot
herb brioche crumb & jus

GFO NF

'DAINTREE' BARRAMUNDI

tomato-chili confiture, pickled zucchini, lemon yoghurt & coriander oil

GF DFO NF

HARICOT VERTS 12

bacon, toasted almonds & lemon oil

VO GF DF NFO

ENTRÉE

LOCAL HANDCRAFTED BURRATA

olives, basil, toasted walnuts, warm bread
'Calabrian' pepper & sun-dried tomato vinaigrette

V GFO NFO

'FOUR Pillars' GIN CURED OCEAN TROUT

radish, compressed cucumber, lemon crème fraîche

Yarra Valley' caviar & petite bronze fennel

(2) LEVANTE STYLE SKEWERS

wood grilled lamb, garlic, lemon & 'Aleppo' pepper, whipped feta

GF DFO NF

MAIN

CONFIT DUCK LEG

'Puy' lentil ragout, roast glazed carrot, herb brioche crumb & jus

GFO NF

'DAINTREE' BARRAMUNDI

tomato-chili confiture, pickled zucchini, lemon yoghurt & coriander oil

GF DFO NF

250G 'AUGUSTUS' PORTERHOUSE

Café de Paris / Cognac & Green Peppercorn Sauce / Salsa Verde

GF NF

\$10 supplement

– SET MENU –

2 Courses 66 | 3 Courses 76

accompanied by 1 side per person

SIDES

FRITES

garlic aioli

GF DF NF

HARICOT VERTS

bacon, toasted almonds & lemon oil

VG GF NFO

AUBERGINE RÔTI

'Lebanese' eggplant, labneh, tomato vinaigrette

V GF DFO NF

DESSERT

'GRAND MARNIER' CHOCOLATE MOUSSE

'Veliche' dark chocolate, orange segments whipped cream

GF NF

STICKY DATE PUDDING

butterscotch sauce & vanilla ice cream

NF

Bistrot
BISOU

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