



Fruits De Mer

SYDNEY ROCK OYSTERS \$6

Mignonette

PRAWN COCKTAIL \$24

Marie Rose Sauce

SALMON FUMÉ \$24

Crème Fraiche, Hen Egg, Toast

SCALLOP CRUDO \$48

Confit Potato, Truffle Verjus

HORS D'OEUVRES

RUSTIC CHICKEN LIVER & BACON PATÉ \$18

Pear, Shallot Relish

SOUP DU JOUR M/P

ASSIETTE DE CHARCUTERIE \$38

Cured Meats, Pickles

STEAK TARTARE \$22

Classic Condiments, Quail egg and Toast

CRUDITÉS \$32

Truffle Aioli and Olive

Bistrot BISOU

PLATS

WARM LEEKS, HAZELNUTS (V) \$26

Potato, Sauce Gribiche

ONION & CHEESE GALETTE (V) \$29

Thyme, Beetroot

RARE SEARED TUNA NIÇOISE \$35

Tuna, Green Beans, Potato, Olive Dressing

LOBSTER THERMIDOR \$70

Fine Herbs, Burnt Lemon

MARKET FISH À LA MEUNIÈRE \$48

Prawns, Speck

CONFIT OF DUCK LEG \$32

Bacon, Peas, Mint Sauce

WOOD ROASTED POUSSIN \$42

Champagne, Tarragon Butter Sauce

WAGYU BURGER \$24

Dill Pickles, Cheese, BBQ Sauce

STEAK FRITES \$35

Minute, Steak, Béarnaise

SIRLOIN AU POIVRE \$71

350g Bone in Sirloin, Pepper Sauce



GARNITURES

Butter Lettuce \$12

Salad Du Jour \$22

Pomme Purée \$10 | Truffle Pomme Purée \$12

Frites \$10 | Truffle Frites \$12

Green Sauce \$5

Café De Paris \$5

Selection of Mustards \$5

Desserts

FLOATING ISLAND \$15

Raspberry Sorbet, Anglaise

VANILLA CRÈME BRÛLÉE \$15

Biscotti

APPLE TARTE TATIN \$18

Calvados, Vanilla Ice Cream

CHEESE \$30

French & Australian Cheeses, Honey, Quince



@lukewmangan



@bistrotbisou

EXECUTIVE CHEF: Rory Kennedy