



Fruits De Mer

OYSTER \$7

Mignonette

BBQ PRAWNS (3) \$26

Marie Rose, Watercress, Lemon

HOUSE SMOKED SALMON \$26

Crème Fraîche, Egg, Toast

SCALLOP GRATIN \$16

Truffle Verjus, Caviar

HORS D'OEUVRES

HOUSEMADE SOURDOUGH \$7

Whipped Butter

CHICKEN LIVER & BACON PATÉ \$22

Pear and Shallot Relish

SMOKED PORK TERRINE \$24

Orange Chutney, Pickled Onion

STEAK TARTARE \$27

Classic Condiments, Egg and Toast

ASSIETTE DE CHARCUTERIE \$34

Cured Meats, Pickles



@lukewmangan



@bistrotbisou

Bistrot BISOU

PLATS

GRILLED BABY LEEKS (V) \$26

Sauce Gribiche, Hazelnuts, Ossau-Iraty

CHEESE GALETTE (V) \$29

Beetroot, Onion, Honey and Thyme

RARE SEARED TUNA NIÇOISE \$38

Tuna, Green Beans, Potato, Olive Dressing

MARKET FISH \$42

Brown Butter, Prawn, Speck and Caper

CONFIT OF DUCK LEG \$39

Bacon, Peas, Mint Sauce

WOOD ROASTED POUSSIN \$42

Butter Beans, Champagne, Tarragon, Beurre Blanc

WAGYU BURGER \$28

Dill Pickles, Cheese, BBQ Sauce

STEAK FRITES \$39

Southern Ranges Sirloin, Café De Paris

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& COMPANY
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Please advise of any dietary requirements.



GARNITURES

Dressed Leaves \$12

Pomme Purée \$12 | Truffle Pomme Purée \$14

Frites \$12 | Truffle Frites \$14

Butter Roasted Vegetables \$18

Pepper Sauce \$5

Café De Paris \$6

Smoked Jus Gras \$6

Mustard & Horseradish \$6

Desserts

CHOCOLATE TART \$15

Hazelnut Ice Cream, Chocolate Grué

VANILLA CRÈME BRÛLÉE \$18

Macadamia Biscotti

APPLE TARTE TATIN \$18

Calvados, Vanilla Ice Cream

CHEESE \$30

French & Australian Cheeses, Honey, Quince

EXECUTIVE CHEF: Rory Kennedy

