



BISTRO MONCUR
MOSMAN

ENTREES

SYDNEY ROCK OYSTERS WITH CABERNET VINAIGRETTE

BUFFALO MOZZARELLA, FIG, WITLOF, BASIL, VIN COTTO

FRENCH ONION SOUFFLE GRATIN

BAROSSA CHICKEN LIVER PATE, ONION JAM, CORNICHONS & BRIOCHE

BISTRO MONCUR SALMON MARINATED IN SAUVIGNON BLANC, AROMATICS & HERBS

MAINS

SAUTE OF POTATO & RICOTTA GNOCCHI, ZUCCHINI, OYSTER MUSHROOMS & SAGE BUTTER

PAN FRIED BARRAMUNDI FILLET, MASHED PEAS, CREME FRAICHE & CONFIT SPRING ONION, SUNFLOWER SEED & CAPER BEURRE NOISETTE

PAN FRIED SAIKOU SALMON, BABY KING BROWN & SHIMEJI MUSHROOMS, BABY ZUCCHINI, SALSA VERDE & FRESH HERBS

GRILLED SIRLOIN, CAFE DE PARIS

PRIME FILLET STEAK, SAUCE BEARNAISE

SIDES

BROCCOLI & ALMONDS

GREEN SALAD

DESSERTS

VANILLA BEAN CREAM BRULEE, ALMOND TUILE

GUILLAUME'S CHOCOLATE GATEAU

CHEESE SELECTION WITH QUINCE PASTE AND LAVOSH