

# Bistro Mosman

## LES ENTREES

Baguettine  
Whipped butter &  
balsamic vinegar  
6pp

### Les Huîtres au Naturel GF DF 6.5 each

Sydney rock oysters shucked to order, cabernet vinaigrette, lemon

### La Salad de Bettraves V, GF, DF\* 26

Roast beetroot with celeriac purée, compressed persimmon, fromage blanc, walnut and basil oil

### Les Coquilles Saint-Jacques GF DF\* 29

Pan seared scallops with confit potato, tarragon and brandy sauce, pistachios and brioche croutons

### Le Pâté de Foie de Volaille GF\* 27

Chicken liver pâté, orange marmalade, toasted brioche, cornichons

### Le Tartare de Boeuf GF DF 28

Beef tartare, diced eschalots, capers, cornichons, gaufrette potato, quail egg yolk

### Le Soufflé aux Oignons Caramélisés V 26

French onion soufflé gratin

### La Tourte aux Escargots GF\* 26

Snail pot pie, garlic and parsley butter, toasted baguettine

### La Soupe Provencale Du Bistro Mosman GF\*DF 24

Fish broth, rouille, croutons

## LES PLATS PRINCIPAUX

### Les Gnocchis à la Ricotta V 39

Potato and ricotta gnocchi, pumpkin velouté, sage butter, watermelon radish, stracciatella and pepita seeds

### Le Barramundi GF DF\* 48

Barramundi fillet with potato & confit leek gratin, fennel, romesco sauce veloute, pomme allumette

### Le Risotto Au Gambas Grillés DF 56

Grilled King prawns with saffron risotto, lobster bisque, diced vegetable & black puffed rice

### Le Snapper GF 49

NZ line-caught snapper, jerusalem artichoke purée, diced winter vegetables,  
Jerusalem artichoke chips & kaffir lime foam

### Le Poulet Grillé à la Crapaudine et Mariné GF DF\* 49

Spatchcock, silver beet, chestnuts, eschallots, celeriac fondant, King Brown mushrooms & truffle jus

### Les Saucisses Pur Porc GF DF\* 39

Pork house-made sausage, Paris mash, compressed green apple, green peas, red wine jus

### Le Steak à la Minute MB 3+ GF DF\* 49

180g minute steak, merchant jus, French fries, watercress

### Le Filet de Boeuf MB 4+ GF DF\* 59

180g prime fillet, Béarnaise sauce, French fries, watercress

### Le Faux-Filet Grillé MB 3+ grange GF DF\* 62

250g grilled sirloin, café de Paris butter, chips

### La Joue De Boeuf GF DF\* 52

Beef cheek with Paris mash, baby carrots, cippolini onion, smoked speck, rappa

Mixed Green Salad 14 | Broccoli with Almonds 14

French Fries 12 | Paris Mash 14 | Crispy Sprouts with Parmesan 12 | Extra Sauce 3

DF: Dairy Free | GF: Gluten Free | V: Vegetarian | \*: On Request

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# Bistro Mosman

## LES DESSERTS

La Tarte Tatin aux Pommes 22

Apple tarte tatin with cinnamon crumb, vanilla crème fraîche

La Crème Brulee GF\* 22

Traditional creme brulee, almond tuile

Le Soufflé à la Banane GF 22

Spiced banana soufflé with Armagnac crème anglaise and miso ice cream

Le Riz au Lait GF\* 22

rice pudding, poached rhubarb, kumquat, citrus fruits, almond nougatine, ginger bread ice-cream

Les Petits Fours GF\* 22

Selection of house made petit fours

L'assiette de Fromages GF\*

Selection of two, three, or four cheese served with quince paste, muscatels, lavosh crackers  
27 / 36 / 45

Le Comte 20g (FRA)

Le Marquis Chevre 20g (FRA)

Papillon Roquefort 20g (FRA)

D'Affinois 20g (FRA)

Semi-hard cow's milk with a nutty flavour

Soft, silky, texture with a mild, lingering lemony tang

Delicate and sweet with a rich buttery, slightly-spicy sheep's milk

Soft ripened, rich and decadent double-cream cow's milk

## DESSERT WINES 60ML | 375ML

2021 Baumard 'Coteaux Du Layon' Chenin Blanc, Loire Valley, FRA 14 | 79

NV. Rieslingfreak No.7 'Reverence of Riesling', Clare Valley, SA 14 | 79

2019 Domaine de Durban Beaumes de Venice Muscat 16/95

2019 Château Filhot, Sauternes, FRA 22 | 120

2011 Chateau Calvimont Cerons 750ml 140

2007, Chateau Rieussec Grand Cru 750ml, Sauternes, FRA 295

## FORTIFIED 60ML | 750ML

Galway Pipe 'Grand Tawny' Port 12YO, SA 16

Penfolds Grandfather Port 20YO, SA 25

## SHERRY 60ML | 750ML

Valdespino Pedro Ximenez, Jerez, SPA 19

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Tables of 8+ incur 10% service charge. 10% Sunday Surcharge Applies. 15% Public Holiday Surcharge Applies.