

LES ENTRÉES

Les Huitres au Naturel GF DF

Sydney rock oysters shucked to order, cabernet vinaigrette, lemon 5ea

Le Soufflé à L'oignon Caramelise V

French onion soufflé gratin 26

Le Pâté de Foie de Volaille GF*

Barossa chicken liver pâté, cornichons, onion jam, brioche 26

Le Salade d'endive et mozzarella V GF

Witlof, fig and mozzarella salad, basil, candied walnut, balsamic glaze 26

Le "Classic" Tartare de Boeuf GF

Beef tartare, pomme gaufrettes, watercress 26

Les Escargots

Snails, garlic, parsley butter 24

Les Raviolis de Homard

Lobster ravioli, cucumber, lobster bisque 32

Le tartare de thon

Tuna tartare, yuzu dressing, black sesame crisp, avocado puree 28

LES PLATS PRINCIPAUX

Les Gnocchis V

Potato & ricotta gnocchi, mushroom, baby zucchini, hazelnut, goats curd, sage butter 39

Le Barramundi à la Provencale GF*

Pan fried barramundi, battered zucchini flower, kalamata olive, sauce vierge 44

Linguini au Crabe

Spanner crab linguini, fresh tomato coulis, coriander, chilli, confit garlic, anchovies 44

La Truite Confit à L'orange GF

Slow cooked ocean trout, marron, beurre blanc, asparagus, fennel, orange 46

Le petit poulet à l'estragon GF

Roasted spatchcock, pomme pont neuf, confit tomato, celeriac puree, tarragon sauce 46

Le Filet de Boeuf GF

Prime fillet, fries, watercress, Béarnaise 48

Carré D'agneau GF

Lamb rack, spring vegetables, speck, pea veloute, lamb jus 46

Le Faux Filet GF

Sirloin, fries, watercress, Café de Paris 48

Mixed green salad 10

Mushy peas, capers and brown butter 12

French fries 10

Paris mash 12

Broccoli with almonds 12

Bistro Mosman

DESSERTS

*La Crème Brulée GF**

Vanilla crème brûlée, almond tuile 19

Le Soufflé aux fruits de la passion GF

Passionfruit soufflé, crème anglaise, passionfruit sorbet 19

Le Fondant au Chocolat

Chocolate fondant, caramelized hazelnut, fig and brandy ice cream 19

La Tarte à la Mangue

Mango and passionfruit tart, vanilla cream, mango sorbet 19

*Ma Pavlorine GF**

Lemon mousse, strawberry, basil, lemon sorbet, balsamic vinegar caviar 19

Les Petits Fours

Selection of house made petit fours 14

*L'assiette de Fromage GF**

A selection of three or four cheeses served with quince paste, muscatels & crackers
33/42

Holy Goat La Luna (VIC)

Full-bodied fresh and sweet tasting goat's milk

Papillon Roquefort (FRA)

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

d'Affinois (FRA)

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

Le Comte (FRA)

Semi hard cow's milk with a nutty flavour

DESSERT WINES 60ml | 375ml

2016 Elderton Golden Semillon, Barossa Valley, SA 13 | 64

2017 Baumard 'Coteaux Du Layon' Chenin Blanc, Loire Valley, FRA 13 | 66

2011/12 Rieslingfreak No.7 'Reverence of Riesling', Clare Valley, SA 13 | 68

2015 Dominique Portet 'Vendanges Tardives' Sauvignon Blanc Yarra Valley, VIC 15 | 86

2005 Markus Molitor 'Badstube Auslese' Riesling, Mosel, GER 80

2014 Chateau Filhot Sauternes, Bordeaux, FRA 97

FORTIFIED 60ml | 750ml

Galway Pipe 'Grand Tawny' Port 12YO, SA 12 | 96

Penfolds Grandfather Port 20YO, SA 20 | 195

SHERRY 60ml | 750ml

Valdespino Pedro Ximenez, Jerez, SPA 14 | 98

DF: Dairy Free

GF: Gluten Free

V: Vegetarian

*: On Request

Tables of 10 incur a 10% service charge
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