
MACLEAY ST° BISTRO

MENU - SPRING 2016

DEGUSTATION - Chef's Choice Degustation Menu

Enjoy our 8 Course Chef's Choice Degustation Menu for \$90
Wine Matching - 6 Wines add \$75

With our Compliments

Sourdough Bread w Salted Pepe Saya Butter

First Course

Seared Scallops w Cauliflower Cream, Hazelnuts & Baby Shiso

Second Course

House Cured Trout, Chive Crème Fraiche,
Witlof & Apple Salad w Caper Dressing

Third Course

Crispy Skinned Tasmanian Salmon w Beurre Blanc, Roe,
Asparagus & Pencil Leeks

Fourth Course

Pork Terrine w Black Sesame Paste & Prune Chutney,
Pickles & Mini Baguette

Fifth Course

Organic Grass Fed Eye Fillet w Cinnamon Iron beet,
& Red Wine Jus

Sixth Course

House Made Daily Sorbet

Seventh Course

Profiteroles w Vanilla Bean Ice Cream & Hot Chocolate Sauce

Eighth Course

House Made Peppermint Chocolate Truffles

Chef Choice Menu may vary at times
Please advise your waiter of any allergies or dietary requirements

