
MACLEAY ST° BISTRO

MENU - SPRING 2016

ENTRÉE SELECTIONS

Appetizers

Sourdough Bread w Pepe Saya Salted Butter	1.5
Sydney Rock Oysters Natural w Lemon & Eschallot Mignonette	4.5
Seared Scallops w Cauliflower Cream, Hazelnuts & Baby Leaves	5

Entrée/ Entrees

Cauliflower Velouté w Truffle Oil & Toasted Almonds	16
Chicken Liver Parfait, Champagne Jelly w Cornichons, House Cured Onions	17
House Cured Trout, Chive Crème Fraiche, Witlof & Apple Salad w Caper Dressing	18
Pork Terrine w Roasted Sesame Aioli & Prune Chutney, Pickles & Mini Baguette	19
Pan Fried Sardines, Radicchio & Chickpea w Saffron & Chilli Mayonnaise	20
Twice Baked French Onion Soufflé w Truffle Butter & Wholemeal Sourdough Roll	20
Milawa Grilled Goats Cheese on Toasted Croutons w Poached Baby Beetroot, Roasted Bell Peppers & Hand Picked Mixed Leaf Salad	24/28
Macleay St Bistro Organic Grass Fed Eye Fillet Steak Tartare w House Made Mini Baguette	28/40



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MAIN COURSE SELECTIONS

Plats/ Main Courses

Macleay St. Bistro Classic Fish & Chips <u>w</u> House Made Tartare	26
Pan Fried Free Range Chicken Breast <u>w</u> Roasted Dutch Carrots, White Wine, Green Shallots & Parsley Jus	34
Crispy Skinned Tasmanian Salmon <u>w</u> Beurre Blanc, Asparagus, Roe & Pencil Leeks	36
Steak Frites <u>w</u> Wilted Spinach & Café de Paris Butter (400g)	38
Pan Rendered Fillet of Duck Breast <u>w</u> Sautéed Potatoes, Cavolo Nero, a Piquant & Green Pepper Jus	38
New South Wales Junee Grass Fed Lamb Rack <u>w</u> Truss Tomatoes Artichoke, Broad Beans & Rosemary Jus	40
Organic Grass Fed Eye Fillet <u>w</u> Cinnamon Iron beet, & Red Wine Jus (350g)	44
Dry Aged Waygu Rump (Marble 9) <u>w</u> Thyme Pommes Boulangère & Poivrade Sauce (300g)	46

Salade/ Salads

Green Mixed Leaf Salad <u>w</u> Honey Mustard Dressing	10
Baby Rocket, Green Pear & Parmesan <u>w</u> Tarragon Vinaigrette	12

Sides

Blanched Heirloom Honey Carrots <u>w</u> Honey & Walnuts	10
Savoy Cabbage Tossed <u>w</u> Crispy Bacon & Duck Fat	10
Green Beans <u>w</u> Almond Butter	10
French Fries	10
Pomme Mousseline	10



MACLEAY ST. BISTRO

DESSERT SELECTIONS

Sorbet & Glace/ Selection Sorbets & Ice Creams

Sorbets: Pear, Blood Orange, Blackberry 6 each

Ice Creams: Vanilla Bean, Belgian Chocolate, Pistachio 6 each

Desserts

Chocolate Fondant w Pear Compote & Vanilla Ice cream 16

Classic Macleay St. Bistro Crème Brûlée 16

Profiteroles w Vanilla Custard & Hot Chocolate Sauce

Petits Fours/ Petit Fours

House Made Chocolate Peppermint Truffles 4

Nougat Belgium White Chocolate, Cranberry, Australian Pistachios 4

House Made Petites Madeleines 4

Sélection de Fromages/ Selection of Cheeses

Please refer to Specials Board for today's Cheese Selections 12/45

Café/ Coffee Organic Fair Trade Blend Coffee (including Decaf) 5

Thé/ Teas by Tea Totalier: 7

English Breakfast: Organic & biodynamic, Assam & Ceylon black

French Early Grey: China black, rose, marigold, cornflower, bergamot

Orange Pekoe: Organic & biodynamic, Ceylon black, light bodied

Green Tea: Wholesome & earthy green tea from Victorian mountains

Rosy Mint: Organic large leaf peppermint with a sprinkle of rose

BYO welcome \$14 per bottle

Sundays no charge BYO (wine only)

Credit card surcharge Visa/ MasterCard 1.5%, AMEX 2.5%

