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# MACLEAY ST. BISTRO

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## SUMMER - A LA CARTE MENU

### Appetizers/ Snacks

Sonoma Bread <u>w</u> Pepe Saya Salted Butter	2.5
Toasted Baguette with French Onion Crème	4.0
4/6/12 Sydney Rock Oysters Natural <u>w</u> Lemon & Mignonette	18/26/50
Chicken Liver Parfait, Champagne Jelly <u>w</u> Cornichons & House Cured Onions	18
Garlic Prawns <u>w</u> Prawn and Chilli Bisque <u>w</u> Baguette	22

### Entrée/ Entrees

Parisienne Corn Soup <u>w</u> Crab & Chive Salad	18
Twice Baked French Onion Soufflé <u>w</u> Truffle Butter & Sourdough Roll	22
House Cured Salmon, Crème Fraiche, Witlof, Watercress & Apple Salad <u>w</u> Citrus Dressing	24
Tomato Salad <u>w</u> Goats Cheese, Pickled Golden Beetroot & Baby Radish	22/30
Macleay St Bistro Organic Grass Fed Eye Fillet Steak Tartare <u>w</u> Mini Baguette	30/42

### Plats/ Main Courses

Steak Frites <u>w</u> Café de Paris Butter (350g)	38
Pan Fried Barramundi <u>w</u> Fennel Salad & Raspberry Vinaigrette	38
Pan Rendered Fillet of Duck Breast <u>w</u> Peaches, Eschallots & Armagnac Jus	42
Cootamundra Grass Fed Lamb Loin <u>w</u> Heirloom Carrots, Pomme Mousseline & Pea Purée	44
Organic Grass Fed Eye Fillet <u>w</u> Fresh Parsley & Sauce Au Poivre (250g)	48

### Salade/ Salads

Tomato Salad <u>w</u> Golden Beetroot & Baby Radish & Marinated Goats Cheese	20
Baby Rocket, Green Pear & Parmesan <u>w</u> Tarragon Vinaigrette	18

### Sides

Creamed Silver Beet <u>w</u> Poached Egg	15
Buttered Green Beans <u>w</u> Shallots	10
French Fries	10
Pomme Purée	12

### Desserts

Classic Macleay St. Bistro Crème Brûlée	16
Tarte au Citron & Meringue	16
Affogato <u>w</u> Frangelico	16
Chocolate Fondant <u>w</u> Almond Crumble & Vanilla Ice Cream	18
Passionfruit Soufflé <u>w</u> Blackberry Sorbet	22

### After Dinner

House Made Chocolate Truffles	4.5
Choose Two of Four Cheeses; + Fig & Apple Chutney, Apple, House made Lavosh	24
All Four Cheeses – refer to our Specials Board for the Cheese Selection of the Day	40
+10 Galway Pipe, Grand Tawny 12 years	14

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

**Tea by T Totaler** Rosy Mint, French Earl Grey, Green, Organic EBT, Organic Lemon & Ginger 6



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## CELEBRATING 35 YEARS WITH THE OUR CLASSICS

Enjoy our 6 Course 'Classic Menu' for \$90  
Wine Matching – 5 Wines add \$75

### With our Compliments

Sonoma Bread w Salted Pepe Saya Butter

### First Course

House Cured Salmon, Chive Crème Fraiche,  
Witlof, Watercress & Apple Salad w Citrus Dressing  
*Oceans Eight, Pinot Gris, Mornington Peninsula, VIC*

### Second Course

Macleay St Bistro Organic Grass Fed Eye Fillet  
Steak Tartare w House Made Mini Baguette  
*Joseph Faiveley, Pinot Noir, Burgundy, France*

### Third Course

Twice Baked French Onion Soufflé w Truffle Butter  
& Wholemeal Sourdough Roll  
*Vincent Girardin, Chardonnay, Burgundy, France*

### Fourth Course

Organic Grass Fed Eye Fillet w Fresh Parsley & Sauce Au Poivre  
*Mon Coeur, Syrah, Rhône Valley, France*

### Fifth Course

Classic Macleay St. Bistro Crème Brûlée  
*Château La Caussade Sainte Croix, Bordeaux, France*

### Sixth Course

House Made Chocolate Truffles

## MACLEAY ST. BISTRO SPECIALS BOARD

“CLASSIQUES FRANÇAIS DES ANNÉES 1970” - 1970'S FRENCH CLASSICS MENU

Please refer to separate Specials Menu provided by our wait team

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



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## COCKTAILS/ DRINKS

### Carte de Cocktail/ Cocktails

French Martini – Chambord, Vodka, Pineapple Juice	17
Caprioska - Vodka, Lime, Sugar Syrup	18
Cosmopolitan - Vodka, Cointreau, Cranberry Juice, Fresh Lime	18
Margarita – Tequila, Cointreau, Fresh Lime	18
Gin/Vodka Martini – Gin/ Vodka, Dry Martini	18
Espresso Martini – Vodka, Kahlua, Espresso	18
Bloody Mary - Vodka, Tomato Juice, Lime	20
Negroni – Gin, Campari, Martini Rosso	20
Whiskey Sour – Bourbon, Lemon, Egg White, Sugar Syrup	20
Amaretto Sour – Amaretto, Lemon, Egg White	20
Mojito - Rum, Mint, Lime, Soda Water, Brown Sugar	20

### Cocktails with Champagne

French 75 – Gin, Champagne, Lemon	18
Aperol Spritz – Aperol, Champagne, Soda	18
Bellini – Champagne, Peach, Sugar Syrup	18
Kir Royal or Chambord Royal – Champagne, Crème de Cassis/ Chambord	18
Mojito Royal – Champagne, Rum, Mint, Lime, Sugar Syrup	20

### Biere/ Beer

Peroni, Italy	10
Coopers Green, Australia	10
Bellerose Blonde, France	14
Chimay Red Brown Ale, Belguim	14
Cascade Light, Australia	8

### Apéritif/ Pre Dinner

Gin – Tanqueray	14
Gin – Hendrick's	18
Scotch Whiskey – Talisker 10 Years Old	15
Scotch Whiskey – Chivas Regal 18 Years Old	18
Tennessee Whiskey - Jack Daniels No. 7	14
Vodka – Absolut	14
Vodka – Grey Goose	18
Liqueur – Cointreau	14
Liqueur – Campari	12
Mixers - Soda, Tonic, Lemonade, Coke a Cola	2

### Eau Minérale/ Mineral Water

Sparkling Mineral Water – Badoit, St. Galmier, France	10
Still Mineral Water – Evian, Evian-les-Bains, France	10



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## CHAMPAGNE & WINE LIST

### Champagne

NV	Cremant de Bourgogne, 'Perle d' Ivoire", Blanc de Blanc Bourgogne, France	15	75
NV	Pol Roger, 'Brut Reserve' Champagne, France	24	148

### Vin Blanc/ White Wine

2015	Framingham, Riesling 'Classic'- Organic Marlborough, New Zealand	14	68
2015	Battle of Bosworth, Sauvignon Blanc - Organic McLaren Vale, South Australia	13	58
2016	A Boy With Fruit, Semillon Blend – Organic Mudgee, New South Wales	10	50
2015	Sancerre, La Mercy Dieu, Sauvignon Blanc Loire Valley, France		94
2013	Vincent Girardin, Chardonnay Burgundy, France	17	82
2015	Chablis, William Fevre, Chardonnay Burgundy, France		90
2014	Turckheim Pinot Blanc, Alsace, France		65
2015	Tiefenbrunner, Pinot Grigio Alto Adige, Italy		68
2016	Oceans Eight, Pinot Gris Mornington Peninsula, Victoria	16	78
2015	Marc Bredif, Vouvray, Chenin Blanc Loire Valley, France		68

### Vin Rosé/ Rose

2016	Triennes, Rosé Provence, France	14	68
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## **Vin Rouge/ Red Wine**

2016	Ampel, Pinot Noir Tamar Valley, Tasmania	14	62
2015	Joseph Faiveley, Pinot Noir Burgundy, France	18	88
2013	Sabazio di Montepulciano, Merlot/Prugnolo Gentile Tuscany, Italy		65
2016	Fikkers – Two Bricks, Sangiovese Yarra Valley, Victoria		74
2014	Catena, Malbec Mendoza, Argentina	15	68
2015	Domaine Font de Michelle, Chateaneuf Du Pape - Organic Rhône Valley, France		145
2006	Château Massereau 'Cuvee K', Merlot/ Cab Sauvignon/ Cab Franc/ Petit Verdot Bordeaux, France		118
2015	Eloquesta, Shiraz/ Petit Verdot Mudgee, New South Wales	12	60
2012	Fruits of the Vine, Shiraz McLaren Vale, South Australia	16	78
2013	Mon Coeur, Syrah Rhône Valley, France	18	94
2009	Penfolds Magill Estate, Shiraz Magill Estate, South Australia		250

## **Vin Doux/ Dessert Wine**

2015	Domaine des Bernardins Muscat Beaumes De Venise, Rhône Valley, France	15	66
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## **Digestif/ After Dinner**

	Galway Pipe, Grand Tawny – 12 Years		14
	Candolini, Grappa Bianca		16
	Hennessy V.S.O.P. Brandy, France		18
	Scotch Whiskey – Talisker – 10 Years		15
	Scotch Whiskey – Chivas Regal 18 Year Old		18
	Limoncello, Cointreau, Frangelico, Grand Marnier		14
	Amaretto, Montenegro, Fernet-Branca		14

