
MACLEAY ST. BISTRO

MACLEAY ST. BISTRO SPECIALS BOARD – LATE AUTUMN 1970'S FRENCH CLASSICS MENU – “CLASSIQUES FRANÇAIS DES ANNÉES 1970”

EARLY AUTUMN COCKTAIL

French Martini (Chambord, Vodka, Pineapple Juice) \$18

WINE SPECIAL: 2011 Perdu, Shiraz, Heathcote, South Australia \$16/\$78

ENTREES

Saint Jacques, Chou-Fleur et Noisettes Grillées

Pan Seared Scallops w Cauliflower Purée & Roasted Hazelnuts \$22

Crevettes à l'ail et au Piment

Garlic Prawns in Prawn & Chilli Bisque with Baguette \$23

Escargots de Bourgogne

Snails baked in Garlic and Parsley Butter w Baguette \$24

MAINS

Crêpe au Poulet et Champignons

Chicken & Mushroom Crepe \$28

Moules Marinières et Frites

Steamed Black Mussels in White Wine, Thyme, Garlic, Parsley & Cream, w French Fries \$30

Cote de Pork Panée, Compote de Poire, Salade de Choux Rouge, Carottes et Raisins Secs

Crumbed Pork Cutlet w Pear Compote, Warm Red Cabbage, Carrot and Sultana Salad \$30

Chateaubriand Béarnaise pour Deux

Organic Grass Fed Eye Fillet w Béarnaise Sauce, Chunky Potatoes & Green Beans for Two \$120

DESSERTS

Crêpes Suzettes / Crepes Suzettes \$17, (Flambée with Grand Marnier +\$10)