
MACLEAY ST. BISTRO

SPECIAL OCCASION/ EXCLUSIVE USE SET MENU
2 COURSES 60pp – 3 COURSES 80pp – 4 COURSES 90pp

Entrée/ Entrees

Chicken Liver Parfait w Confiture de Figues & Dehydrated Raspberries
Smoked Salmon Tartare, Lime Caviar & Dill Essence w Cherrywood Smoke
Garlic Prawns w Prawn and Chilli Bisque w Baguette
Warm Mixed Beetroot Salad w Goat Cheese & Cherry Vinaigrette ·V·

Plats/ Main Courses

Pan Fried Tasmanian Salmon w Finger Fennel, Salmon Roe & Beurre Blanc
Steamed Black Mussels in White Wine, Thyme, Parsley & Cream w French Fries
Pan Rendered Fillet of Duck Breast w Peaches, Eschallots & Armagnac Jus
Steak Frites w Café de Paris Butter (350g)
Mushroom and Courgette Risotto ·V·
(By prior arrangement only, not part of our current menu)

Sides for the table

Buttered Green Beans w Shallots
French Fries

Desserts

Classic Macleay St. Bistro Crème Brûlée
Affogato w Frangelico
Profiteroles à la Crème de Vanille w Warm Chocolate Sauce

Sélection de Fromages/ Selection of Cheeses

Two Cheeses w Fig and Apple Chutney
Your Choice of Comté, Brie, Bleu de Bresse, Cheddar

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



MACLEAY ST. BISTRO

EXCLUSIVE USE EVENTS/ GROUP BOOKINGS

You might like to consider Macleay St. Bistro as a sole use venue for your next personal or corporate event, special occasion or exclusive use event. We are happy to open for lunch during the week by appointment. If you would like to enjoy exclusive use of the Bistro for your next event, we do require a minimum spend. To discuss the minimum spend, please contact the manager on 02 9358 4891. However on Sundays we do offer lunch group bookings with no charge BYO with 9 or more guests.

SET MENU OPTIONS per person for the whole table:

- 1. Any 2 courses \$60**
- 2. Any 3 courses \$80**
- 3. 4 courses including cheese \$90**

Please talk to our service team, we will be able to provide you with each Menu option or visit our website for further details.

SET MENU:

- 9 guests or more
- Complimentary Bread served on arrival to guests
- Set Menu options to be determined upon booking confirmation
- Complimentary Sides are provided for the table/s
- A surcharge of 10% will apply for service gratuity
- We request credit card details to secure your booking (\$200 Deposit)
- A cancellation fee will apply, after confirmation of event & numbers
- 3 days prior to the event exact numbers will be required for preparation and payment purposes, if numbers fall below the numbers booked a charge per person for those numbers will apply
- Special requests/dietary requirements arranged prior to event

Please refer to our wine list on our website

www.macleaystbistro.com.au

Please call us on **(02) 9358 4891** or send us an email at reservations@macleaystbistro.com.au

UPON CONFIRMING THE EVENT BOOKING WE ENCOURAGE DISCUSSION WITH OUR MANAGER TO FINALISE THE MENU
Please advise OUR EVENT MANAGER of any allergies or dietary requirements prior to the event

