
MACLEAY ST. BISTRO

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 French Baguette w Salted Pepe Saya Butter

First Course

Pan Seared Scallops w Cauliflower Purée & Roasted Hazelnuts
Framingham, Riesling, Marlborough, New Zealand

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

