
MACLEAY ST. BISTRO

NEW YEAR'S EVE WITH THE OUR CLASSICS

Enjoy our 6 Course 'Classic New Year's Eve Menu' for \$100

Add a glass of Pol Roger \$122

Add Wine Matching – 5 Wines add \$220

Amuse Bouche

Toasted Baguette with French Onion Crème

With our compliments

Sonoma French Baguette w Salted Pepe Saya Butter

First Course

Pan Seared Scallops w Cauliflower Purée & Roasted Hazelnuts

Second Course

Macleay St Bistro Organic Grass Fed Eye Fillet

Steak Tartare w House Made Mini Baguette

Third Course

Twice Baked French Onion Soufflé w Truffle Butter

& Wholemeal Sourdough Roll

Fourth Course

Organic Grass Fed Eye Fillet w Fresh Parsley & Sauce Au Poivre

Fifth Course

Profiteroles à la Crème de Vanille w Warm Chocolate Sauce

Bernardins Muscat de Beauges de Venise, Rhone, France

Sixth Course

House Made Chocolate Truffles

HAPPY NEW YEAR

The Macleay St. Bistro Team wish you a wonderful 2019

Full a la carte menu available on NYE

A service fee of 10% will apply on NYE

Please advise your waiter of any allergies or dietary requirements

B.Y.O Wine only - \$14 per bottle

