
MACLEAY ST. BISTRO

LATE AUTUMN - A LA CARTE MENU

Appetizers/ Snacks

Pot of Salmon Mousse <u>w</u> French Baguette	14
Pan Seared Scallops <u>w</u> Cauliflower Purée & Roasted Hazelnuts	24
6/12 Sydney Rock Oysters Natural <u>w</u> Lemon & Mignonette	24/48
Chicken Liver Parfait <u>w</u> Confiture de Figs & Dehydrated Raspberries	22
Garlic Prawns <u>w</u> Prawn and Chilli Bisque & Baguette	25

Entrée/ Entrees

Classic French Onion Soup <u>w</u> Comte Cheese	22
Twice Baked French Onion Soufflé <u>w</u> Truffle Butter & Sourdough Roll	24
Salmon Tartare, Lime Caviar & Dill Essence <u>w</u> Cherrywood Smoke	26
Heirloom Tomato Salad <u>w</u> Marinated Goats Cheese, Pickled Golden Beetroot & Baby Radish	23/33
Macleay St Bistro Organic Grass Fed Eye Fillet Steak Tartare <u>w</u> Mini Baguette	28/44

Plats/ Main Courses

Steak Frites <u>w</u> Baby Rocket & Green Pear Salad, Assorted Mustards (350g)+\$3Café Paris Butter	38
Pan Fried Tasmanian Salmon <u>w</u> Asparagus, Pea Puree, Salmon Roe & Beurre Blanc	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)	55

Salade/ Salads

Heirloom Tomato Salad <u>w</u> Marinated Goats Cheese, Pickled Golden Beetroot & Baby Radish	23
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	18
Profiteroles à la Crème de Vanille <u>w</u> Warm Chocolate Sauce	18
Chocolate Mousse <u>w</u> Orange Sponge, Raspberry Coulis, Hazelnut Crumble & Salted Caramel	18
Please also refer to our SPECIALS Dessert Menu	

After Dinner

House Made Chocolate Truffles x 2	6
Two Cheeses; + Fig & Apple Chutney, Apple, House made Lavosh	24
All Four Cheeses – refer to our Specials Board for the Cheese Selection of the Day	44
+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



MACLEAY ST. BISTRO

CELEBRATING 36 YEARS WITH THE OUR CLASSICS

Enjoy our 6 Course 'Classic Menu' for \$98
Wine Matching – 6 Wines add \$85

With our Compliments

Sonoma French Baguette w Salted Pepe Saya Butter

Sydney Rock Oysters Natural w Lemon & Mignonette
Cremant de Bourgogne, 'Perle d'Ivoire', Blanc de Blancs, Bourgogne, France

First Course

Pan Seared Scallops w Cauliflower Purée & Roasted Hazelnuts
Watervale, Riesling – Organic, Clare Valley, South Australia

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

Profiteroles à la Crème de Vanille w Warm Chocolate Sauce
Bernardins Muscat de Beaumes de Venise, Rhone, 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 Service Team

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



MACLEAY ST. BISTRO

COCKTAILS/ DRINKS

Carte de Cocktail/ Cocktails

French Martini – Chambord, Vodka, Pineapple Juice	18
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	20
Negroni – Gin, Campari, Martini Rosso	20
Whiskey Sour – Bourbon, Lemon, Egg White, Sugar Syrup	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
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, Belgium	14
Cascade Light, Australia	8

Apéritif/ Pre Dinner

Gin – Tanqueray	14
Gin – Hendrick's	18
Scotch Whiskey – Laphroaig 10 Years Old	15
Scotch Whiskey – Chivas Regal 18 Years Old	18
Scotch Whiskey – Oban 14 Years old	22
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

Non-Alcoholic

Dry Ginger Ale <u>w</u> Fresh Lime	8
Pineapple Juice <u>w</u> Fresh Mint	8
Soft Drinks: Coke a Cola/ Lemonade	5.5



MACLEAY ST. BISTRO

CHAMPAGNE & WINE LIST

Champagne

NV	Cremant de Bourgogne, 'Perle d'Ivoire', Blanc de Blancs Bourgogne, France	15	75
NV	Pol Roger, 'Brut Reserve' Champagne, France	24	158

Vin Blanc/ White Wine

2018	Watervale, Riesling - Organic Clare Valley, South Australia	14	68
2017	Battle of Bosworth, Sauvignon Blanc - Organic McLaren Vale, South Australia	14	62
2016	Sancerre, La Mercy Dieu, Sauvignon Blanc Loire Valley, France		94
2014	Vincent Girardin, Chardonnay Burgundy, France	17	82
2017	Chablis, William Fevre, Chardonnay Burgundy, France		90
2016	Turckheim Pinot Blanc, Alsace, France		65
2016	Tiefenbrunner, Pinot Grigio Alto Adige, Italy		68
2017	Oceans Eight, Pinot Gris Mornington Peninsula, Victoria	16	78
2016	Marc Bredif, Vouvray, Chenin Blanc Loire Valley, France		68
2016	Eloquesta, Chardonnay Mudgee, New South Wales	14	65

Vin Rosé/ Rose

2017	Triennes, Rosé Provence, France	14	68
------	------------------------------------	----	----

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



MACLEAY ST. BISTRO

Vin Rouge/ Red Wine

2016	Ampel, Pinot Noir Tamar Valley, Tasmania	15	68
2016	Joseph Faiveley, Pinot Noir Burgundy, France	18	88
2016	Sabazio di Montepulciano, Merlot/Prugnolo Gentile Tuscany, Italy		65
2016	Catena, Malbec Mendoza, Argentina	15	68
2016	Domaine Font de Michelle, Chateauneuf Du Pape - Organic Rhône Valley, France		150
2010	Château Queyron Pindefleurs, Grand Cru, Merlot/ Cab Sauv/ Cab Franc Saint-Emilion, France		118
2015	Eloquesta, Shiraz/ Petit Verdot Mudgee, New South Wales	12	60
2011	Perdu, Shiraz Heathcote, South Australia	16	78
2015	Coudoulet de Beaucastel, Grenache Mourvedre Syrah Cinsault Rhône Valley, France		119

Vin Doux/ Dessert Wine

2016	Bernardins Muscat de Beumes de Venise Rhone, France	15	66
------	--	----	----

Digestif/ After Dinner

	Galway Pipe, Grand Tawny – 12 Years		14
	Hennessy V.S.O.P Brandy, Janneau V.S.O.P. Armagnac		18
	Scotch Whiskey – Talisker – 10 Years		15
	Scotch Whiskey – Chivas Regal 18 Years Old		18
	Scotch Whiskey – Oban 14 Years Old		22
	Limoncello, Cointreau, Frangelico, Grand Marnier		14
	Amaretto, Montenegro		14

B.Y.O Wine only - \$14 per bottle, Sunday NO charge BYO, wine only

