
MACLEAY ST. BISTRO

SPRING - TAKE AWAY MENU SEPTEMBER 2021

Appetizers/ Snacks

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| Pot of Salmon Mousse <u>w</u> French Baguette | 18 |
| 6/12 Sydney Rock Oysters Natural <u>w</u> Lemon & Mignonette | 24/48 |
| Pan Seared Scallops <u>w</u> Cauliflower Purée & Hazelnut Butter | 28 |
| Chicken Liver Parfait <u>w</u> Confiture de Figs & Red Onion Confit | 24 |
| Garlic Prawns <u>w</u> Prawn and Chilli Bisque & Baguette | 30 |

Entrée/ Entrees

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| Classic French Onion Soup <u>w</u> Comte Cheese | 24 |
| Twice Baked French Onion Soufflé <u>w</u> Truffle Butter & Petit Baguette | 28 |
| Salmon Tartare, Lime Caviar & Dill Essence <u>w</u> Cherrywood Smoke | 28 |
| Macleay St Bistro Organic Grass Fed Eye Fillet Steak Tartare <u>w</u> Mini Baguette | 28/44 |

Plats/ Main Courses

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| French Baguette; Grilled Chicken, Lyonnaise Onions, Rocket & Dijon Mustard <u>w</u> French Fries | 29 |
| Traditional Beef Bourguignon with Paris Mash | 38 |
| Pan Fried Tasmanian Salmon <u>w</u> Courgette, Asparagus, Pea Puree, Salmon Roe & Beurre Blanc | 40 |
| Steak Frites <u>w</u> Baby Rocket & Green Pear Salad (350g) +\$4 Green Peppercorn Sauce | 45 |
| Pan Rendered Fillet of Duck Breast <u>w</u> Peaches, Eschallots & Armagnac Jus | 46 |
| Riverina Free-Range Lamb Backstrap <u>w</u> Roasted Aubergine, Goats Cheese & Basil Pestou | 48 |
| Organic Grass Fed Eye Fillet <u>w</u> Fresh Parsley & Sauce Au Poivre (250g) & Paris Mash | 56 |
| Organic Grass Fed Chateaubriand <u>w</u> Béarnaise Sauce, Chunky Potatoes & Green Beans for Two | 140 |

Salade/ Salads

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| Mixed Rouge & Golden Beetroots <u>w</u> Marinated Goats Cheese, Candied Walnuts & Leaf Salad | 24/34 |
| Baby Rocket, Green Pear & Parmesan <u>w</u> Tarragon Vinaigrette | 20 |

Sides

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| Buttered Green Beans <u>w</u> Eschallots | 12 |
| French Fries | 10 |
| Pomme Purée | 14 |

Desserts

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| Classic Macleay St. Bistro Crème Brûlée (Glass Pot included) | 26 |
| Profiteroles à la Crème de Vanille <u>w</u> Warm Chocolaté Sauce | 24 |
| Dark Chocolate Fondant <u>w</u> White Chocolate Centre and Raspberry Sorbet | 25 |
| House Made Chocolate Truffles x 4 | 16 |

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| <u>Picnic Cheese Platter:</u> Three Cheeses + Fig Confit, & House made Lavosh | 38 |
| Triple Cream Cheese from Tarago Southern Highlands Australia, | |
| Cheddar Cheese from Warrnambool Victoria, Australia | |
| Comte Cheese from Jura, France | |

SATURDAY & SUNDAY ROAST FOR TWO (SATURDAY AND SUNDAY LUNCH & DINNER ONLY)

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| Roast Chicken Breast, Baked Pumpkin, Roasted; Eschallots, Carrots & Potatoes (\$40pp) | 80 |
| Sauce: Pot of Eschallot, Mushroom & Thyme Infused Cream Sauce | 4 |

Orders: 7 DAYS PER WEEK Call from 12noon: 9358 4891 or e: reservations@macleaystbistro.com.au



MACLEAY ST. BISTRO

Biere/ Beer

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| Peroni Nastro Azzuro Lager, Italy | 10 |
| Coopers Green Pale Ale, Australia | 10 |
| Kronenbourg 1664 Pale Lager, France | 14 |

Eau Minérale/ Mineral Water

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| Sparkling Mineral Water – Badoit, St. Galmier, France | 10 |
| Still Mineral Water – Evian, Evian-les-Bains, France | 10 |

Non-Alcoholic

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| Dry Ginger Ale Zero Sugar / Lemonade | 5 |
| Coke Cola / Coke Zero | 5 |
| Pineapple Juice / Cramberry Juice | 6 |

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| <u>Café / Coffee</u> The Blind Coffee Roaster Blend Coffee (including Decaf) | 5 |
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| <u>Thé / Tea</u> Rosy Mint, French Earl Grey, Green, English Breakfast, Lemon & Ginger | 6 |
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Carte de Cocktail/ Cocktails

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| French Martini – Chambord, Vodka, Pineapple Juice | 20 |
| Caprioska - Vodka, Lime, Sugar Syrup | 20 |
| Cosmopolitan - Vodka, Cointreau, Cranberry Juice, Fresh Lime | 20 |
| Margarita – Tequila, Cointreau, Fresh Lime | 20 |
| Gin/Vodka Martini – Lemon Twist/Olive/Dirty | 20 |
| 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

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| 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 |

Champagne

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| NV Cremant de Bourgogne, Blanc de Blancs, Bourgogne, France | 17/82 |
| NV Pol Roger, Champagne, France | 26/159 |

Vin Blanc/ White Wine

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| 2020 Watervale, Riesling – Organic, Clare Valley, South Australia | 17/74 |
| 2019 Battle of Bosworth, Sauvignon Blanc, McLaren Vale, South Australia | 17/74 |
| 2019 Pouilly-Fumé Prélude, Sauvignon Blanc, Loire Valley, France | 96 |
| 2018 Vincent Girardin, Chardonnay, Burgundy, France | 19/92 |
| 2018 Chablis, William Fevre, Chardonnay, Burgundy, France | 94 |
| 2019 Tiefenbrunner, Pinot Grigio, Alto Adige, Italy | 17/74 |
| 2019 Oceans Eight, Pinot Gris, Mornington Peninsula, Victoria | 18/78 |
| 2019 Marc Bredif, Vouvray, Chenin Blanc, Loire Valley, France | 17/72 |

Vin Rouge/ Red Wine

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| 2019 Picardy, Pinot Noir, Pemberton, West Australia | 88 |
| 2018 Joseph Faiveley, Pinot Noir, Burgundy, France | 19/92 |
| 2018 Sabazio di Montepulciano, Merlot, Tuscany, Italy | 68 |
| 2018 Catena, Malbec, Mendoza, Argentina | 17/74 |
| 2017 Magpie Estate The Sack, Shiraz, Barossa Valley, South Australia | 18/78 |
| 2015 Morilla Muse, Cab Sav/Cab Frc, Tasmania | 18/82 |
| 2017 Coudoulet de Beaucastel, Grenache Mourvedre Syrah Rhône Valley, France | 122 |
| 2009 Château Queyron Pindefleurs, Merlot/Cab Sav/Frc, Saint-Emilion Grand Cru, France | 132 |
| 2018 Domaine Font de Michelle, Chateauneuf Du Pape, Rhône Valley, France | 159 |

