
MACLEAY ST. BISTRO

WINTER IN HOUSE DINING - July 2022

Appetizers/ Snacks

Pot of Salmon Mousse <u>w</u> French Baguette	22
6/12 Sydney Rock Oysters Natural <u>w</u> Lemon & Mignonette	30/60
Pan Seared Scallops <u>w</u> Cauliflower Purée & Hazelnut Butter	34
Chicken Liver Parfait <u>w</u> Confiture de Figs & Red Onion Confit	24
Garlic Prawns <u>w</u> Prawn and Chilli Bisque & Baguette	36

Entrée/ Entrees

Classic French Onion Soup <u>w</u> Comte Cheese	28
Twice Baked French Onion Soufflé <u>w</u> Truffle Butter & Petit Baguette	33
Salmon Tartare, Lime Caviar & Dill Essence <u>w</u> Cherrywood Smoke	30
Macleay St Bistro Organic Grass Fed Eye Fillet Steak Tartare <u>w</u> Mini Baguette	32/48

Plats/ Main Courses

Steamed Black Mussels in White Wine, Thyme, Garlic, Parsley & Cream, <u>w</u> French Fries	42
Traditional Beef Bourguignon with Paris Mash	44
Pan Fried Tasmanian Salmon <u>w</u> Courgette, Asparagus, Pea Puree, Salmon Roe & Beurre Blanc	48
Steak Frites <u>w</u> Baby Rocket & Green Pear Salad (350g) +\$4 Green Peppercorn Sauce	52
Pan Rendered Fillet of Duck Breast <u>w</u> Peaches, Eschallots & Armagnac Jus	50
Riverina Free-Range Lamb Backstrap <u>w</u> Roasted Aubergine, Goats Cheese & Basil Pestou	52
Organic Grass Fed Eye Fillet <u>w</u> Fresh Parsley & Sauce Au Poivre (200g) & Paris Mash	59
Organic Grass Fed Chateaubriand <u>w</u> Béarnaise Sauce, Chunky Potatoes & Green Beans for Two	144

Salade/ Salads

Mixed Rouge & Golden Beetroots <u>w</u> Marinated Goats Cheese, Candied Walnuts & Leaf Salad	28/34
Baby Rocket, Green Pear & Parmesan <u>w</u> Tarragon Vinaigrette	28

Sides

Buttered Green Beans <u>w</u> Eschallots	18
French Fries	10
Pomme Purée	14

Desserts

Classic Macleay St. Bistro Crème Brûlée	26
Profiteroles à la Crème de Vanille <u>w</u> Warm Chocolaté Sauce	24
Dark Chocolaté Fondant <u>w</u> White Chocolaté Centre and Raspberry Sorbet	26
Crepes Suzettes \$17, (Flambé with Grand Marnier add \$10)	27
House Made Chocolate Truffles x 4	16

<u>Cheese Platter:</u> Three Cheeses; Confiture de Figs & Red Onion Confit House made Lavosh	45
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)

Roast Chicken Breast, Baked Pumpkin, Roasted; Eschallots, Carrots & Potatoes (\$44pp)	86
Sauce: Pot of Eschallot, Mushroom & Thyme Infused Cream Sauce	4

Home Dining Pick Up Orders: please email: reservations@macleaystbistro.com.au or call 9358 4891

MACLEAY ST. BISTRO

Biere/ Beer

Peroni Nastro Azzuro Lager, Italy	11
Coopers Green Pale Ale, Australia	11
Kronenbourg 1664 Pale Lager, France	14

Eau Minérale/ Mineral Water

Sparkling Mineral Water – Perrier, St. Galmier, France	10
Still Mineral Water – Vittel, Evian-les-Bains, France	10

Carte de Cocktail/ Cocktails

French Martini – Chambord, Vodka, Pineapple Juice	21
Caprioska - Vodka, Lime, Sugar Syrup	21
Cosmopolitan - Vodka, Cointreau, Cranberry Juice, Fresh Lime	21
Margarita – Tequila, Cointreau, Fresh Lime	21
Gin/Vodka Martini – Lemon Twist/Olive/Dirty	21
Espresso Martini – Vodka, Kahlua, Espresso	21
Negroni – Gin, Campari, Martini Rosso	20
Whiskey Sour – Bourbon, Lemon, Egg White, Sugar Syrup	21
Mojito - Rum, Mint, Lime, Soda Water, Brown Sugar	21

Cocktails with Champagne

French 75 – Gin, Champagne, Lemon	20
Aperol Spritz – Aperol, Champagne, Soda	20
Kir Royal or Chambord Royal – Champagne, Crème de Cassis/ Chambord	20
Mojito Royal – Champagne, Rum, Mint, Lime, Sugar Syrup	20

Champagne

NV Cremant de Bourgogne, Blanc de Blancs, Bourgogne, France	18/84
NV Pol Roger, Champagne, France	26/159

Vin Blanc/ White Wine

2021 Watervale, Riesling – Organic, Clare Valley, South Australia	18/78
2020 Battle of Bosworth, Sauvignon Blanc, McLaren Vale, South Australia	18/78
2019 Pouilly-Fumé Prélude, Sauvignon Blanc, Loire Valley, France	98
2017 Vincent Girardin, Chardonnay, Burgundy, France	20/92
2019 Chablis, William Fevre, Chardonnay, Burgundy, France	98
2020 Tiefenbrunner, Pinot Grigio, Alto Adige, Italy	18/78
2020 Oceans Eight, Pinot Gris, Mornington Peninsula, Victoria	18/78
2020 Marc Bredif, Vouvray, Chenin Blanc, Loire Valley, France	18/78

Vin Rouge/ Red Wine

2019 Joseph Faiveley, Pinot Noir, Burgundy, France	20/94
2020 Sabazio di Montepulciano, Merlot, Tuscany, Italy	68
2019 Catena, Malbec, Mendoza, Argentina	18/78
2018 Magpie Estate The Schnell, Shiraz Greache, Barossa Valley, South Australia	22/86
2015 Morilla Muse, Cab Sav/Cab Franc, Tasmania	19/82
2017 Coudoulet de Beaucastel, Grenache Mourvedre Syrah Rhône Valley, France	122
2009 Château Queyron Pindefleurs, Merlot/Cab Sav/Frc, Saint-Emilion Grand Cru, France	140
2019 Domaine Font de Michelle, Chateauneuf Du Pape, Rhône Valley, France	159

Dessert Wine 2018 Muscat de Beames De Venise, Beames, France	15/66
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