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# MACLEAY ST. BISTRO

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## EVENT/FUNCTION MENU

### SET MENU

For 8 or more guests by prior arrangement  
3 Courses \$125  
+ \$15 for cheese and chocolate truffles

### Entrée/ Entrees

Chicken Liver Parfait w Confiture de Figs & Onion Confit

Twice Baked French Onion Soufflé w Truffle Butter & Petit Baguette

Garlic Prawns w Prawn and Chilli Bisque w Baguette

Mixed Rouge & Golden Beetroots w Marinated Goats Cheese, Candied Walnuts & Leaf Salad ·V·

### Plats/ Main Courses

Pan Fried King Ora Salmon w Courgette, Asparagus, Salmon Roe & Beurre Blanc

Pan Rendered Fillet of Duck Breast w Peaches, Eschallots & Armagnac Jus

Organic Grass Fed Eye Fillet w Fresh Parsley & Sauce Au Poivre (200g)

Chef's Vegetable Platter ·V·

### Sides for the table

Buttered Green Beans w Shallots

French Fries

### Desserts

Classic Macleay St. Bistro Crème Brûlée

Profiteroles à la Crème de Vanille w Warm Chocolate Sauce

Affogato w Frangelico

### Afterwards – Optional

Cheese platter for the table & Chocolate Truffles

For reservations please email at [reservations@macleaystbistro.com.au](mailto:reservations@macleaystbistro.com.au)

