
MACLEAY ST. BISTRO

HOME DINING/TAKEAWAY – Summer 2023

Appetizers/ Snacks

6/12 Sydney Rock Oysters Natural <u>w</u> Lemon & Mignonette	33/66
Pot of Salmon Mousse <u>w</u> French Baguette	23
Pan Seared Scallops <u>w</u> Cauliflower Purée & Hazelnut Butter	38
Chicken Liver Parfait <u>w</u> Confiture de Figs & Red Onion Confit	28
Garlic Prawns <u>w</u> Prawn and Chilli Bisque & Baguette	38

Entrée/ Entrees

Classic French Onion Soup <u>w</u> Comte Cheese	28
Twice Baked French Onion Soufflé <u>w</u> Truffle Butter & Petit Baguette	35
Salmon Tartare, Lime Caviar & Dill Essence <u>w</u> Cherrywood Smoke	35
Macleay St Bistro Organic Grass Fed Eye Fillet Steak Tartare <u>w</u> Mini Baguette	40/60

Plats/ Main Courses

Chicken Chasseur à la Lyonnaise <u>w</u> Paris Mash	38
Pan Fried King Ora Salmon <u>w</u> Courgette, Asparagus, Pea Puree, Salmon Roe & Beurre Blanc	50
Steak Frites <u>w</u> Mixed Leaves & Green Pear Salad (350g) +\$4 Green Peppercorn Sauce	56
Pan Rendered Fillet of Duck Breast <u>w</u> Peaches, Eschallots & Armagnac Jus	52
Organic Grass Fed Eye Fillet <u>w</u> Fresh Parsley & Sauce Au Poivre (200g) & Paris Mash	65
Organic Grass Fed Chateaubriand <u>w</u> Béarnaise Sauce, Chunky Potatoes & Green Beans for Two	165

Salade/ Salads

Mixed Rouge & Golden Beetroots <u>w</u> Marinated Goats Cheese, Candied Walnuts & Leaf Salad	30/36
Mixed Leaves, Green Pear & Parmesan <u>w</u> Tarragon Vinaigrette	28

Sides

Buttered Green Beans <u>w</u> Eschallots	18
French Fries	12
Pomme Purée	15

Desserts

Classic Macleay St. Bistro Crème Brûlée	26
Profiteroles à la Crème de Vanille <u>w</u> Warm Chocolaté Sauce	26
House Made Chocolate Truffles x 4	16

<u>Cheese Platter:</u> Three Cheeses; Confiture de Figs & Red Onion Confit House made Lavosh	36
Crèmeux de Bourgogne Cheese from Burgundy France & 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 (\$43pp)	86
Sauce: Pot of Eschallot, Mushroom & Thyme Infused Cream Sauce	4

Home Dining Pick Up Orders: please email: reservations@macleaystbistro.com.au or
Call p: 9358 4891 m: 0484 503 497