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# MACLEAY ST. BISTRO

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## IN-HOUSE DINING - Summer 2024

### **Appetizers/ Snacks**

Caviar Oscietra Polanco 30g <u>w</u> Mascarpone, Cornichon, Chives & Crostini	158
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**

Steamed Black Mussels in White Wine, Thyme, Garlic, Parsley & Cream, <u>w</u> French Fries	45
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	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
Dark Chocolaté Fondant <u>w</u> White Chocolaté Centre and Raspberry Sorbet	26
Crepes Suzettes \$20, (Flambé with Grand Marnier add \$10)	30
House Made Chocolate Truffles x 4	16

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

Home Dining Pick Up Orders: please email: [reservations@macleaystbistro.com.au](mailto:reservations@macleaystbistro.com.au) or call 9358 4891

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## Biere/ Beer

Peroni Nastro Azzuro Lager, Italy	12
Coopers Green Pale Ale, Australia	12
Kronenbourg 1664 Pale Lager, France	14

## Eau Minérale/ Mineral Water

Sparkling Mineral Water – Capi, Australia	11
Still Mineral Water – Evian, Evian-les-Bains, France	11

## Carte de Cocktail/ Cocktails

French Martini – Chambord, Vodka, Pineapple Juice	22
Caprioska - Vodka, Lime, Sugar Syrup	22
Cosmopolitan - Vodka, Cointreau, Cranberry Juice, Fresh Lime	22
Margarita – Tequila, Cointreau, Fresh Lime	22
Gin/Vodka Martini – Lemon Twist/Olive/Dirty	22
Espresso Martini – Vodka, Kahlua, Espresso	22
Negroni – Gin, Campari, Martini Rosso	24
Whiskey Sour – Bourbon, Lemon, Egg White, Sugar Syrup	24
Mojito - Rum, Mint, Lime, Soda Water, Brown Sugar	22

## Cocktails with Champagne

French 75 – Gin, Champagne, Lemon	24
Aperol Spritz – Aperol, Champagne, Soda	22
Kir Royal or Chambord Royal – Champagne, Crème de Cassis/ Chambord	22
Mojito Royal – Champagne, Rum, Mint, Lime, Sugar Syrup	24

## Champagne

NV Cremant de Bourgogne, Blanc de Blancs, Bourgogne, France	22/88
NV Pol Roger, Champagne, France	30/170

## Vin Blanc/ White Wine

2023 Watervale, Riesling – Organic, Clare Valley, South Australia	20/80
2023 Battle of Bosworth, Sauvignon Blanc, McLaren Vale, South Australia	20/80
2022 Comte Lafond Sancerre, Sauvignon Blanc, Loire Valley, France	98
2021 Vincent Girardin, Chardonnay, Burgundy, France	21/92
2021 Chablis, William Fevre, Chardonnay, Burgundy, France	105
2022 Tiefenbrunner, Pinot Grigio, Alto Adige, Italy	20/80
2023 Oceans Eight, Pinot Gris, Mornington Peninsula, Victoria	21/84
2022 Marc Bredif, Vouvray, Chenin Blanc, Loire Valley, France	20/80

## Vin Rouge/ Red Wine

2021 Joseph Faiveley, Pinot Noir, Burgundy, France	23/96
2021 Sabazio di Montepulciano, Merlot, Tuscany, Italy	74
2021 Catena, Malbec, Mendoza, Argentina	20/80
2021 Ox Hardy, Shiraz, McLaren Vale, South Australia	23/96
2020 Yalumba 'The Cigar', Cabernet Sauvignon, Coonawarra, South Australia	22/92
2020 Coudoulet de Beaucastel, Grenache Mourvedre Syrah Rhône Valley, France	27/124
2014 Château Queyron Pindefleurs, Merlot/Cab Sav/Frc, Saint-Emilion Grand Cru, France	142
2021 Domaine Font de Michelle, Chateauneuf Du Pape, Rhône Valley, France	159

<u>Vin Rosé/ Rosé</u> 2022 Triennes Rosé, Provence, France	18/78
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<u>Dessert Wine</u> 2020 Château La Caussade, Bordeaux, France	18/72
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