
MACLEAY ST. BISTRO

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

