

bistro fax

restaurant & bar

Share

- Antipasto plate served with flat bread for two | \$30
- Three dips – Mixed nuts and beetroot, roasted eggplant, spicy broad bean with cumin | \$14

Start

- 6 oysters natural with lime segments | \$21
- Terrine of rabbit and prune, crème royale, poppy seeds, frisee | \$16
- Goat cheese, roasted pepper, olive pate, pecan nut terrine, pesto mayonnaise | \$14
- Classic prawn cocktail, lemon cheek, ice berg, boiled egg | \$18
- Pan seared king scallops, fresh mango and dill chutney, crisp lemon | \$18
- Bruschetta of mozzarella, and marinated tomatoes on garlic croute | \$14
- Chicken Caesar salad | \$18
- Seafood salad | \$14
- Chilled tomato and beetroot consommé, sour cream sorbet, micro herbs | \$14

Fill

- Spaghetti carbonara | \$22
- Squid ink linguini, cream, parmesan, squid, fried mussel | \$22
- Papardelle, smoked tomato, basil, oregano, mixed mushrooms | \$22
- Risotto with prawns, saffron, spinach | \$30
- Beans, pumpkin risotto | \$22
- Braised chicken, mushrooms and red wine jus, olives, tomato, truffle polenta | \$30
- Pan seared Atlantic salmon fillet with kipfler potato salad and salsa verde | \$35
- Roasted South Tasman barramundi with corn purée, baby spinach | \$34
- Wagyu beef burger with beetroot relish, cucumber, salad leaf, tomato, cheese and chips | \$28
- Crumbed Red Emperor with chips, lemon cheek and sauce tartare | \$28

Grill

- Pasture fed Tasmanian sirloin | \$36
 - Black Angus beef fillet | \$38
 - Wagyu rump | \$35
- Served with your choice of a side and either – red wine jus, béarnaise, herbed butter

Sides

- Rosemary flavoured Kifler potatoes | \$8
- French fries | \$8
- Stir fried mushroom | \$8
- Organic mesclun mix | \$8
- Rocket, parmesan, nectarines, walnuts, Balsamic dressing | \$8
- Creamed spinach and corn | \$8
- Steamed vegetables | \$8