

ENTRÉE

CHICKEN LIVER PARFAIT

Pedro Ximenez Sherry Reduction, Sourdough 16

OYSTERS

Just Shucked, Lemon or Chervil & White Wine Vinegar 3.80 Each ½ Dozen 20 Dozen 38

SALMON GRAVLAX

Cured in Riesling, Pickled Kohlrabi, Pear, Baby Herbs 18

RABBIT ESCALOPE

Radicchio & Swede, Jamon, Currants, Beurré Noisette 20

SCALLOPS

In the Half Shell, Extra Virgin Olive Oil, Sea Salt 3.80 Each

GOATS CHEESE SOUFFLE

Pear, Hazelnut & Baby Leaf Salad 20

NICOISE SALAD

Seared Yellow Fin Tuna, Green Beans, Hen's Egg, Cherry Tomato, Potato, Olives 23/36

CRAB & SCALLOP SALAD

Pan Seared Scallop, Spanner Crab, Goats Curd Cheese, Burst Tomato, Pea Tendril 23

SALAD FRISEE LARDONS

Endive, Poached Hens Egg, Pork Belly Lardons, Red Wine Vinaigrette 20

QUAIL

Fig Poached Quail, Almond & Oyster Mushroom, Sauce Perigueux 24

STEAK TARTARE

Rocket & Parmesan, Vincotto, Lattice Potato 23

MAINS

MARKET FISH

Globe Artichoke, Red Capsicum & Cherry Tomato Piperade, Basil Pistou MP

SAFFRON TAGLIATELLE

Pipi Clams, Marinated Spanner Crab, Prawns, Shallot, Chilli 32

ROASTED CHICKEN

Roast Chicken Breast, Grilled Witlof, Cauliflower Gratin, Glaze 35

ROASTED DUCK BREAST

Portabello Mushrooms, Parsnip Skordalia, Jerusalem Artichoke Chips, Sauce Bigarade 39

PORK BELLY FOR TWO

Roasted 500g Pork Belly, Apple, Thyme & Quatre Epices, Swiss Chard, Silverbeet, Sage Café au Lait 65

QUICHE PROVENCALE

White onion, Thyme, Trussed Tomato, Petit Salad 28

BEEF

Certified Cape Naturaliste Beef Western Australia

MINUTE STEAK

150g Sirloin Medium Rare with Petit Salad, Hand Cut Chips Peppercorn Sauce, Red Wine Jus or Sauce Béarnaise 23 Main

EYE FILLET

250g with White Pepper Mash, Broccolini, Jamon Crisp Red Wine Jus, Chervil Béarnaise, Peppered Café au Lait 45 Main

CHATEAUBRIAND FOR TWO

Roasted Tenderloin Asparagus, Butter Roasted Kipfler Potato, Chervil Béarnaise 78 Main

PETIT MENU-LUNCH/PRE THEATRE

Available 12noon-2.30pm & 5pm-6.30pm

Two Courses 42

Three Courses 47

Including a Glass of Sparkling Wine, Chardonnay, Shiraz Cabernet, 1664 Kronenbourg or Mineral Water

ENTREE

Salmon Gravlax, Petit Salad

or

Chicken & Pork Terrine, Sourdough, Dijon Mustard

or

Pear, Hazelnut & Wild Roquette Salad, Seeded Mustard

MAIN

Minute Steak, Medium Rare, Petit Salad, Frites

or

Barramundi, Pan-Seared & Oven Baked, Shallot, Tomato, Pistou

or

Quiche Provencale, White onion, Thyme, Trussed Tomato, Petit Salad

DESSERT OR CHEESE

Panna Cotta, Fruit Rouge

or

Tarte Tatin, Vanilla Ice Cream

or

Today's Cheese

Not Valid In Conjunction With Any Offer Or Entertainment Card

SLOW FOOD MONTH-DAILY DISHES

MONDAY

LAMB NAVARIN

TUESDAY

DUCK CASSOULET

WEDNESDAY

PORK SHOULDER RAGU, FRESH PASTA

THURSDAY

LAMB SHANK

FRIDAY

CHICKEN POT-AU-FEU

SATURDAY

BEEF BOURGUIGNON

All Dishes \$36

2011 & 2012 Restaurant & Catering Western Australia Winner

"Best European Restaurant"

ACCOMPANIMENTS

Hand Cut Chips, Garlic Aioli 9

Broccolini, Currants, Beurré Noisette 9

Asparagus, Buttered 10

White Pepper Mash, Black Truffle Oil 9

Green Salad, Cherry Tomato, Vinaigrette 8

Roast Shallots & Caramelised Onions 9

10% Sunday Sur Charge

2% Surcharge for MasterCard & Visa

3% Amex & Diners Card

Tuesday Night "Cellar Night" BYO Wine – Corkage Per Bottle

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses.

Our chips are cooked in cottonseed oil.

Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

[Privacy Policy](#)

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