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# MACLEAY ST. BISTRO

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## SUMMER - A LA CARTE MENU

### Appetizers/ Snacks

Sonoma Bread <u>w</u> Pepe Saya Salted Butter	2.5
Toasted Baguette with French Onion Crème	4.0
4/6/12 Sydney Rock Oysters Natural <u>w</u> Lemon & Mignonette	18/26/50
Chicken Liver Parfait, Champagne Jelly <u>w</u> Cornichons & House Cured Onions	18
Garlic Prawns <u>w</u> Prawn and Chilli Bisque <u>w</u> Baguette	22

### Entrée/ Entrees

Parisienne Corn Soup <u>w</u> Crab & Chive Salad	18
Twice Baked French Onion Soufflé <u>w</u> Truffle Butter & Sourdough Roll	22
House Cured Salmon, Crème Fraiche, Witlof, Watercress & Apple Salad <u>w</u> Citrus Dressing	24
Tomato Salad <u>w</u> Goats Cheese, Pickled Golden Beetroot & Baby Radish	22/30
Macleay St Bistro Organic Grass Fed Eye Fillet Steak Tartare <u>w</u> Mini Baguette	30/42

### Plats/ Main Courses

Steak Frites <u>w</u> Café de Paris Butter (350g)	38
Pan Fried Barramundi <u>w</u> Fennel Salad & Raspberry Vinaigrette	38
Pan Rendered Fillet of Duck Breast <u>w</u> Peaches, Eschallots & Armagnac Jus	42
Cootamundra Grass Fed Lamb Loin <u>w</u> Heirloom Carrots, Pomme Mousseline & Pea Purée	44
Organic Grass Fed Eye Fillet <u>w</u> Fresh Parsley & Sauce Au Poivre (250g)	46

### Salade/ Salads

Tomato Salad <u>w</u> Golden Beetroot & Baby Radish & Marinated Goats Cheese	20
Baby Rocket, Green Pear & Parmesan <u>w</u> Tarragon Vinaigrette	18

### Sides

Creamed Silver Beet <u>w</u> Poached Egg	14
Buttered Green Beans <u>w</u> Shallots	10
French Fries	10
Pomme Purée	12

### Desserts

Classic Macleay St. Bistro Crème Brûlée	16
Tarte au Citron & Meringue	16
Affogato <u>w</u> Frangelico	16
Chocolate Fondant <u>w</u> Almond Crumble & Vanilla Ice Cream	18
Passionfruit Soufflé <u>w</u> Blackberry Sorbet	22

### After Dinner

House Made Chocolate Truffles	4.5
Choose Two of Four Cheeses; + Fig & Apple Chutney, Apple, House made Lavosh	24
All Four Cheeses – refer to our Specials Board for the Cheese Selection of the Day	40
+10 Galway Pipe, Grand Tawny 12 years	14

**Café/ Coffee** Organic Fair Trade Blend Coffee (including Decaf) 5

**Tea by T Totaler** Rosy Mint, French Earl Grey, Green, Organic EBT, Organic Lemon & Ginger 6



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## CELEBRATING 35 YEARS WITH THE OUR CLASSICS

Enjoy our 6 Course 'Classic Menu' for \$90  
Wine Matching – 5 Wines add \$75

### With our Compliments

Sonoma Bread w Salted Pepe Saya Butter

### First Course

House Cured Salmon, Chive Crème Fraiche,  
Witlof, Watercress & Apple Salad w Citrus Dressing  
*Oceans Eight, Pinot Gris, Mornington Peninsula, VIC*

### Second Course

Macleay St Bistro Organic Grass Fed Eye Fillet  
Steak Tartare w House Made Mini Baguette  
*Joseph Faiveley, Pinot Noir, Burgundy, France*

### Third Course

Twice Baked French Onion Soufflé w Truffle Butter  
& Wholemeal Sourdough Roll  
*Vincent Girardin, Chardonnay, Burgundy, France*

### Fourth Course

Organic Grass Fed Eye Fillet w Fresh Parsley & Sauce Au Poivre  
*Mon Coeur, Syrah, Rhône Valley, France*

### Fifth Course

Classic Macleay St. Bistro Crème Brûlée  
*Château La Caussade Sainte Croix, Bordeaux, France*

### Sixth Course

House Made Chocolate Truffles

## MACLEAY ST. BISTRO SPECIALS BOARD

“CLASSIQUES FRANÇAIS DES ANNÉES 1970” - 1970'S FRENCH CLASSICS MENU

Chef Choice Menu may vary at times  
Please advise your waiter of any allergies or dietary requirements

