

BISTRO-FAX

Entrées

- Sydney Rock oysters with red wine shallot dressing or natural with lime 3.0 (per oyster)
- Crisp zucchini flowers stuffed with spanner crab with baby leeks and pistou 19.0
- Warm tart of tomato with buffalo mozzarella, baby basil and olive salsa 19.5
- Palm salad with raspberry vinegar dressing 15.0
- Queensland scallops with pancetta, asparagus and green pea salad 19.0
- Rillettes of duck, foie gras and niçoise olives 19.0
- Quail saltimbocca with pear and radicchio salad 19.5

Pasta

- Orecchiette pasta with cherry tomatoes, ricotta and basil 24.5
- Prawn risotto with saffron 25.5
- Linguine with pork and fennel sausage sauce 20.0

Mains

- Pork fillet with potato purée, sautéed baby spinach and quince glaze 26.5
- Seared kingfish with Cape Malay spices, tomato salsa and a mint crème fraîche 29.0
- Pan seared barramundi, soft herb crust, tomato, mushroom and spinach 29.0
- Lamb loin rolled in soft herbs with leek ragoût and ribbon vegetables 29.5
- Char grilled beef fillet with fricassee of mushroom and spinach purée 30.0
- Pan roasted duck breast and seared duck liver with semolina dumpling 29.5
- Pan seared salmon with fennel and blood orange salad, parsley oil 29.0

Sides

- Asparagus, snow peas and green beans 7.5
- Rocket and parmesan salad 7.5
- Green mixed salad 7.5
- Chips 7.5

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Desserts

- Whisky trifle with mango and strawberry custard 15.0
Pannacotta with raspberry jelly and raspberry juice 15.0
Chocolate jaffa torte with chocolate sorbet 15.0
Cannoli filled with vanilla mascarpone and blueberries 15.0
Fresh strawberries with King Island cream 15.0

Cheeses

Selection of three cheeses 16.0

Gorgonzola Dolce Latte

A vivid Gorgonzola of ivory to straw colour with a greenish blue mould, sweet in flavour from cow's milk.

Touree de L'Aubier

Surface ripened wash rind with the outer layer surrounded by spruce bark. It develops a soft creamy texture and sweet mild flavour over several months.

Brie de Nangis

Brie from Rouzaire in France, soft with an even and creamy texture. The bloomy white rind can be crinkled and irregular. The flavour has a hint earthiness that becomes more pronounced with time.

Heidi Gruyere

Made from Tasmania summer cows milk in Exton, the cheese has a sweet yet concentrated flavour.

Cheese is served with walnut bread, Lavosh, quince paste and muscatels.

Ports, Cognac & Dessert Wine

	Glass	Bottle
Courvoisier VSOP	12.5	
Hennessy VSOP	12.5	
Remy Martin VSOP	12.5	
Hennessy XO	25.5	
Chabot XO (Armagnac)	13.5	
Yalumba Galway Pipe	9.5	
Penfolds Grandfather	18.0	
Brown Brothers Orange Muscat & Flora	7.5	28.0
Peter Lehmann Noble Semillon	8.5	33.0
Cookoothama Botrytis Semillon	11.0	43.0
Tim Gramp Pedro Ximenez	10.0	40.0