

BISTRO-FAX

Entrées

Six Sydney rock oysters with red wine and shallot dressing	21.00
<i>Recommended wine 2006 Millbrook, Sauvignon Blanc, Margaret River, WA - \$10 per glass</i>	
Steamed asparagus with poached egg, reggiano and brown butter	17.50
<i>Recommended wine 2005 Cheviot Bridge, Chardonnay, Adelaide Hills, SA - \$10 per glass</i>	
Saltimbocca of quail breasts with grilled figs and crisp polenta	19.00
<i>Recommended wine 2004 Easy Pinot, Pinot Noir, Cambridge, TAS - \$12 per glass</i>	
Slow cooked pork belly with pickled mushroom salad	24.00
<i>Recommended wine 2005 Molly Cradle, Merlot, Wrattenbully, SA - \$12 per glass</i>	
Pan seared calamari with capsicum and salsa verde	18.50
<i>Recommended wine 2006 Clifford Bay, Sauvignon Blanc, Marlborough, NZ - \$12 per glass</i>	
Prawn ravioli with sautéed savoy cabbage, soy, ginger and baby coriander	25.00
<i>Recommended wine 2003 Matua Valley 'Judd', Chardonnay, Gisborne, N.Z, \$14.50 per glass</i>	
Seared Queensland white scallops with citrus, mint and shaved fennel salad	24.50
<i>Recommended wine 2007 Shaw and Smith, Sauvignon Blanc, Adelaide Hills, SA - \$13.50 per glass</i>	

Mains

Roasted truffle chicken breast with mushroom risotto	31.50
<i>Recommended wine 2004 Easy Pinot, Pinot Noir, Cambridge, TAS - \$12 per glass</i>	
Beef fillet with braised root vegetables and beetroot purée	37.50
<i>Recommended wine 2006 Mr Riggs 'The Gaffer' Shiraz, McLaren Vale, SA - \$9.50 per glass</i>	
Ras el-hanout spiced lamb loin, semi dried tomato couscous and asparagus	34.00
<i>Recommended wine 2003 Banks Thargo, Cabernet Sauvignon, Coonawarra, SA - \$12.50 per glass</i>	
Green pea and seafood risoni with preserved lemon	29.50
<i>Recommended wine 2003 St Hallet, Semillon, Barossa Valley, SA - \$11 per glass</i>	
Potato gnocchi with broad beans, artichokes, goats curd and parmesan	24.00
<i>Recommended wine 2005 Cheviot Bridge, Chardonnay, Adelaide Hills, SA - \$10 per glass</i>	
Seared kingfish, asparagus, baby leeks, sauce verge and tapenade	35.00
<i>Recommended wine 2006 Clifford Bay, Sauvignon Blanc, Marlborough, NZ - \$12 per glass</i>	
Barramundi with pink eye potatoes, mussels, vongole and celery nage	37.50
<i>Recommended wine 2007 Shaw and Smith, Sauvignon Blanc, Adelaide Hills, SA - \$13.50 per glass</i>	

From the Grill

Free range chicken breast *	35.50
Lamb cutlets (three cutlets) *	35.00
King Island sirloin 220 grams *	35.00
Grain fed beef fillet 200 grams *	38.00
Gourmet pork sausages *	22.00
Salmon fillet	34.00

* From the Grill items are served with red wine jus and a choice of steamed seasonal vegetables or mixed salad

Sides

Mesclun salad – Chips – Rocket and parmesan salad	8.50ea
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Desserts

White chocolate panna cotta with strawberry jelly and strawberry granita	15.00
Spiced layered cake with apple sorbet and calvados jelly	15.00
Roasted peach cassata with raspberry purée	15.00
Chocolate tart with an espresso ice cream cone	15.00
Selection of cheeses served with muscatels and quince paste	17.50

All prices are GST inclusive. Bistro-Fax now also offers BYO