

BISTRO-FAX

Dinner

Wines Of The Month

2007 The Little Wine Company, Semillon, Hunter Valley, NSW \$9 per glass, \$44 per bottle

2005 The Little Wine Company, Shiraz Viognier, Hunter Valley, NSW \$10 per glass, \$48 per bottle

Entrees

Six Sydney rock oysters with pink grapefruit, chive dressing and caviar	23.00
Salad of caramelised lamb breast with zucchini flowers and vine cherry tomatoes	19.50
New season asparagus, soft fried quail eggs and parmesan crisp	18.50
Pan seared prawns with baby spring vegetables, soft herbs and shellfish oil	23.00
Sashimi of salmon, cucumber, pink grapefruit and white sesame oil	21.00
Seared scallops with blood orange and fennel salad	23.00

Pasta

Risotto of spring peas and parmesan reggiano	25.00
Orecchiette with prawns, broad beans and pesto	28.50
Tagliarini with clams, aged prosciutto and parsley	27.50

Mains

Chargrilled beef fillet steak with asparagus, black salsify, trompette de la mort and bone marrow	39.00
Roasted lamb rib eye, spring peas galette, sweetbreads and aioli	36.50
Pan seared snapper with shiitake mushrooms, seared scallop and garlic chives	33.00
Saddle of lamb wrapped in prosciutto with artichoke hearts, broad beans and rosemary	33.50
Pot au feu of baby chicken with spring vegetables and celery leaves	31.50
Nage of prawns, scallops, calamari, mussels, saffron, tomato and chives	36.00

From the Grill

Lamb cutlets (three cutlets) *	35.00
King Island sirloin 220 grams *	35.00
Beef Fillet 200 grams *	35.50
Gourmet pork sausages *	22.00
Salmon fillet	34.00

*Served with red wine jus and a choice of steamed seasonal vegetables or mixed salad

Sides

Mesclun salad – Chips – Rocket and parmesan salad	
Garlic mushrooms – Glazed Dutch carrots – Roasted kipfler potatoes	8.50 ea

We are happy to cater to your requests, please ask your waiter if there is something you desire.

Celebrate the new season of Spring.
Join us for Let's Do Lunch as part of Good Food Month in October.
Escape the madness of Melbourne Cup in November - there'll be no horsing around here.
Ask your waiter for more details.



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

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Desserts

Caramelised blood orange with frozen white chocolate parfait	15.00
Sable breton with strawberries, vanilla cream and pink grapefruit sorbet	15.00
Poached sauterne pear with hot caramel sauce and mascarpone ice cream	15.00
Affogato with Tia Maria and vanilla ice cream	15.00
Selection of local cheeses served with grapes, fresh dates, celery and organic walnut bread	18.50

Dessert Wine

Brown Brothers Orange Muscat & Flora	8.00
Peter Lehman Noble Semillon	33.00B

Liquor Coffee

Irish - Jameson's Irish Whiskey	10.50
Roman - Sambuca	
Calypso - Tia Maria	
Mexican - Kaluha	
Parisian - Grand Marnier	
Keoke - Kaluha, Creme de Cacao, Brandy	
Caribbean - Dark Rum	
Chambord - Chambord Raspberry Liqueur	
Scandinavian - Aquavit	
Mozart - Mozart Chocolate Liqueur	
Amaretto - Amaretto Almond Liqueur	
Royale - Cognac	13.50

Ports / Cognac

Courvoisier VSOP	14.00
Hennessy VSOP	14.00
Remy Martin VSOP	14.00
Martell Cordon Bleu	25.00
Hennessy XO	28.00
Remy Martin XO	28.00
Hennessy Private Reserve	31.00
Chabot XO (Armagnac)	22.00
Yalumba Galway Pipe	10.00
Penfolds Grandfather	20.00

Single Malt / Whisky

Johnny Walker Red	8.50
Jameson	9.00
Chivas Regal	10.50
Johnny Walker Black	10.50
Johnny Walker Blue	30.00
Glenfiddich 12 YO	10.50
Glenmorangie 10 YO	11.50
Glenmorangie Port Wood 10 YO	13.50
Macallan 12 YO	14.00
Dalwhinnie 15 YO	14.00
Glenfiddich 15 YO	20.00
Lagavulin 16 YO	14.50
Glenfiddich 18 YO	25.50

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