

BAGUETTE <i>cultured butter</i>	5 ea
ROCK OYSTERS <i>roasted juniper mignonette</i>	35-60
GRILLED SCALLOP <i>chicken fat bearnaise</i>	11 ea
CHICKEN LIVER PARFAIT <i>brandied prune</i>	26
STEAK TARTARE <i>classic condiments</i>	30-40
RAW SWORDFISH <i>seaweed verjus horseradish</i>	29
LEEK VINIGRETTE <i>macadamia beurre noisette</i>	25
BOUDIN NOIR <i>cafe de paris butter fried egg</i>	23
KING PRAWN <i>tomato cardamom beurre blanc</i>	38
RED GATE FARM DUCK <i>a la orange</i>	65-120
SIRLOIN STEAK <i>sauce au poivre</i>	60
RAVIOLIS AU FROMAGE <i>goats cheese chervil</i>	42
SPATCHCOCK <i>watercress onion salade</i>	52
WHOLE FLOUNDER <i>sauce grenobloise</i>	40
BUTTER LETTUCE SALAD <i>mustard vinaigrette</i>	14
PURPLE SPROUTING BROCCOLI <i>garlic butter</i>	16
POTATO FRITES <i>herbs de Provence</i>	10
RHUM BABA <i>smoked peanut banana cream diplomat</i>	18
CREME BRULEE <i>cumquat ice cream</i>	16
FROZEN STRAWBERRY <i>whipped coconut black liquorice</i>	15
SET MENU	95pp

*Dinner 6pm Wednesday-Saturday
Lunch 12pm Friday -Sunday*

*Book online @bistropenny.com.au
10% surcharge applies on sundays*