

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
SAUCISSE AU PIMENT <i>fromage blanc</i>	22
STEAK TARTARE <i>classic condiments</i>	30-40
RAW SNAPPER <i>seaweed verjus horseradish</i>	29
CHICKEN LIVER PARFAIT <i>brandied prune</i>	26
SOUFFLÉ AU FROMAGE <i>blood orange walnut fennel</i>	28
VEAL SWEET BREAD <i>sauce vert</i>	25
RED GATE FARM DUCK <i>a la orange</i>	65-120
BLUE SPECKLED GROPER <i>broad bean preserved lemon mint</i>	60
HANGER STEAK <i>sauce au poivre</i>	55
CHICKEN ROULADE <i>watercress onion salad</i>	60
LEEK VINIGRETTE <i>macadamia beurre noisette</i>	32
BUTTER LETTUCE SALAD <i>mustard vinaigrette</i>	14
STEAMED GREEN BEANS <i>garlic butter</i>	16
POTATO FRITES <i>herbs de Provence</i>	10
RHUM BABA <i>smoked pineapple ice cream salted peanut diplomat</i>	18
CREME BRULEE <i>calamansi ice cream</i>	16
FROZEN STRAWBERRY <i>whipped coconut black liquorice</i>	15
TREACLE PAIN PERDU <i>ginger caramel ice cream</i>	17

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

Please note, this is a sample menu only and is subject to change

SET MENU 110pp

BAGUETTE *cultured butter*.....

RAW SNAPPER *seaweed verjus horseradish*.....

GRILLED SCALLOP *chicken fat bearnaise*.....

STEAK TARTARE *classic condiments*.....

KING PRAWN *tomato cardamon beurre blanc*.....

RED GATE FARM DUCK *a la orange*.....

BUTTER LETTUCE SALAD *fine herb vinaigrette*.....

POTATO FRITES *herbs de Provence*.....

COCONUT CHANTILLY *frozen strawberry liquorice*.....

or

CREME BRULEE *calamansi ice cream*.....

ADDITIONAL

ROCK OYSTERS *roasted juniper mignonette*.....35-60

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10% surcharge applies for groups of 6 or more & on sundays*

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