

BISTRO MENU

Chicken Liver Parfait, Grenache Jelly, Melba Toast				12
Must Charcuterie Plate				21.5
Freshly Shucked Oysters				
Natural: Shallot Vinegar	6	14.5	12	29
Crispy Fried: Chick Pea Batter, Lime, Avocado Tomato Salsa	6	17	12	34
Crumbed: Tartare Sauce	6	17	12	34
Rockefeller: Grilled with Spinach, Pernod Cream & Gruyere	6	17	12	34
Twice baked Roquefort Cheese Soufflé 'Gratinee'				16.5
Grilled Scallops, Hummus, Confit Tomato, Pomegranate Dressing				18.5
Angel Hair Pasta Tossed with Rock Lobster, Tomato, Chilli & Basil				18.5 35

MUST ROTISSERIE

Rotisserie Mount Barker Chicken Breast, Soft Polenta, Watercress & Feta Salad				29.5
Rotisserie Pancetta wrapped Pork Fillet, Pumpkin & Pea Risotto, Dijon Mustard Sauce				34.5
Beef Cheek Ravioli, Wild Mushroom Crème, Truffle Oil		19.5		29.5
Must 'Pure Pork' Sausages, Caramelised Onion, Mash, Jus				22.5
Roast Loin of Lamb, Pan-Fried Potato Gnocchi, Artichoke & Fennel Salad				36.5
Char Grilled Butterfield Sirloin Steak (270g – Dry Aged for 28 days), Béarnaise or Poivrade Sauce, Frites, Watercress Salad				34
Duck Leg Confit, Potato Puree, Braised Red Cabbage, Red Wine Jus				32.5

SUPPLEMENTS

Marshall's Torbay Asparagus w Extra Virgin Olive Oil & Sea Salt				12
Truffle Oil Mash				7.5
Rocket & Parmesan Salad, Balsamic Dressing				7.5
Mixed Lettuce Salad, Red Wine Dressing				6.5
Potato Frites				6.5
Tapenade with N'joi Olive Oil & Baguette				6.5
Extra Baguette				3

The glass of wine has become the universal ritual of communication. The bistro is our oasis. Edgar Morin