



BISTRO MONCUR
WOOLLAHRA

ENTREE

CHICKEN LIVER PATE, APRICOT JAM, CORNICHONS & BRIOCHE 29

HEIRLOOM TOMATO SALAD, MARINATED OLIVES AND BASIL 28

O'CONNOR STEAK TARTARE
PARMESAN, EGG YOLK, ROCKET SALAD AND POMMES ALLUMETTES 35 / 56

CARAMELISED FIG & GOAT CHEESE SALAD
MINT, PARSLEY, WALNUT AND SHERRY VINAIGRETTE 31

TUNA TARTARE
CAPERS, CHIVES, PICKLED GREEN CHILLIES, FINES HERBES AND ALTO LEMON OLIVE OIL 34 / 54

HAND MADE TORTELLINI
ROASTED BUTTERNUT, BEURRE NOISETTE, SAGE AND PEPITA SEEDS 32 / 52

FRENCH ONION SOUFFLE GRATIN 31

ORA KING SALMON & BEETROOT GRAVLAX (NZ)
CAPERS, HORSERADISH CREME FRAICHE AND TOASTED SOURDOUGH 32

SHARK ISLAND SPANNER CRAB OMELETTE, ROASTED GARLIC & ESPELETTE BEURRE NOISETTE 43

MAIN COURSE

PEA RISOTTO, ZUCCHINI, ASPARAGUS, PRESERVED LEMON, PEA PUREE 46

PAN FRIED SNAPPER FILLET
PANISSE, CLAMS, CALAMARI, SAUCE BOUILLABAISSE 64

PAN-ROASTED DAINTREE BARRAMUNDI
RADISH, CRUSHED LEMON POTATOES, PRAWN BEURRE BLANC 57

PORK A LA HOLSTEIN
CRUMBED HILLTOPS CUTLET, ANCHOVY, FRIED EGG, CAPER BEURRE, APPLE & FENNEL REMOULADE 48

PAN-ROASTED SPATCHCOCK PERSILLADE (NSW)
DUTCH CARROTS, SPIGARELLO, TURNIP, GARLIC CHIVE AND LEMON THYME JUS 52

GRILLED RANGERS VALLEY SIRLOIN MB3+, CAFE DE PARIS, FRIES 65

O'CONNOR FILLET STEAK MB3+, SAUCE BEARNAISE, FRIES 67

O'CONNOR MINUTE STEAK MB3+, WINE MERCHANT'S SAUCE, FRIES 56

SIDES

MARKET VEGETABLE 15

BROCCOLI & ALMONDS 16

BABY GEM SALAD 16

LEAF SALAD 14

FRIES 15



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DESSERT

BISTRO MONCUR HOUSE MADE ICE CREAMS AND SORBETS 6 EACH

BLOOD PLUM SOUFFLE WITH ALMOND PRALINE ICE CREAM 26
PINEAU DES CHARENTES, FRANCOIS VOYER, GRANDE CHAMPAGNE, FRANCE 18

VANILLA CREME BRULEE WITH LEMON THINS 24
NV RIESLINGFREAK NO.7 FORTIFIED RIESLING, CLARE VALLEY SA 16

MANGO & COCONUT
COCONUT SEMIFREDDO, LIME GRANITA FRESH MANGO & SORBET & COCONUT WAFER 22
2020 CHATEAU AUDINET, SAUTERNES, BORDEAUX, FRANCE 22

MONCUR GAYTIME
COGNAC CARAMEL, MALT PARFAIT, CHOCOLATE SPONGE, COOKIE CRUMBLE 24
FIVE FARMS IRISH CREAM LIQUEUR (60ML) 14

APPLE TARTE TATIN
CRYSTALLISED GINGER & MASCARPONE ICE CREAM, BUTTERSCOTCH SAUCE 24
2020 CHATEAU AUDINET, SAUTERNES, BORDEAUX, FRANCE 22

DARK CHOCOLATE & GRAND MARNIER MOUSSE
CANDIED ORANGE, CHANTILLY, SESAME TUILLE 23
YALUMBA ANTIQUE MUSCAT, RUTHERGLEN VIC 18

OUR PASTRY CHEF'S PETITS FOURS 35

MADELEINES & LEMON CURD 10
2022 DOMAINE DES BERNADINS, MUSCAT BEAUMES DE VENISE, RHONE VALLEY, FRANCE 18

A SELECTION OF EUROPEAN & AUSTRALIAN CHEESES, HOUSE MADE LAVOSH AND PRESERVES 11 *each*
FONSECA WATERLOO EDITION RESERVE PORT 18 / 190

AFTER DINNER

LUSTAU PEDRO XIMENEZ (60MLS) 14

STREGA LIMONCELLO (45MLS) 10

AMARO MONTENEGRO (45MLS) 12

FIVE FARMS IRISH CREAM LIQUEUR (60 ML) 14

FRANCOIS VOYER VS COGNAC 13

DELAMAIN XO GRANDE CHAMPAGNE COGNAC 48

DELORD VSOP BAS ARMAGNAC 15

DELORD 1996 BAS ARMAGNAC 21

DELORD 1966 BAS ARMAGNAC 36

VITTORIA CINQUE STELLE COFFEE 6

LA MAISON DU THE 6

ENGLISH BREAKFAST / EARL GREY

PENELOPE SACHS HERBAL INFUSIONS 6

PETAL - LEMONGRASS, LAVENDER, RED CLOVER, ROSEHIPS, ROSE PETALS & CHAMOMILE

APRES - CHAMOMILE, PEPPERMINT, SPEARMINT, ANISEED & FENNEL

TRIPLE E – LIQUORICE ROOT, FENNEL & PEPPERMINT

LEMON TANG- LEMONGRASS & MINT

PEPPERMINT

GREEN TEA