

Bistro by the food business menu

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entrée

seared scallop, carrot, prosciutto, aioli
chicken liver pate, san jose prosciutto, cornichons, fennel grissini
smoked duck, waldorf salad
sa prawns, avocado, tomato jelly
goat cheese, beetroot, candied walnut

main course

barramundi, samphire, soy bean, wakame, lemon bierre blanc
honey mustard turkey escalope, avocado, cashews, watercress
slow cooked duck leg, pickled cherries
beef tataki, condiments: seared fillet::rare only
spiced rice kofta, peanuts, cardamom, almond, coconut sauce

sides additional \$9 each

greens, garlic, crispy shallots, soy
cucumber, pickled red onion, mint
fried desiree potatoes, smoked paprika salt
carrot, smoked yoghurt, roast almond

dessert

chocolate truffle terrine, salty sugared almonds, chocolate candy
coconut jelly, passionfruit, pineapple compote
petits fours plate: chef's selection
frozen raspberry and meringue parfait
single cheese plate, fruit compote, lavosh
brie::blue::cheddar
additional selection of cheese is \$9 each

one course \$35

two courses \$55 includes 100mls house selected wine

three courses \$75

*additional glasses of the house selected wine is served at 160mls
and charged at the wine list price

summer 2012

please request your account at the table::one account per table::no separate accounts
allow ample time for processing if you are going to a show.