



Brisbane Street Bistro

Our Menu.

Welcome to my Restaurant.

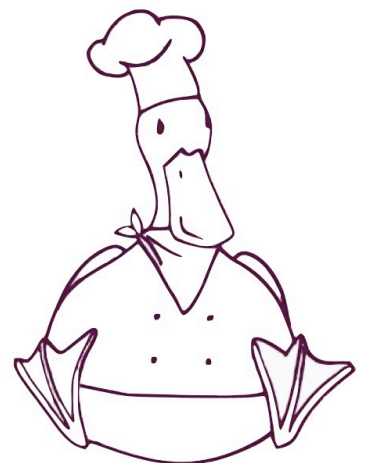
This bistro reflects thirty-odd years of cooking lighter, more simply prepared dishes in a relaxed atmosphere. From live oysters split to order from the East Coast, to dairy cream & cheese from Pyengana in the state's northeast, we use only the finest ingredients, be they organic or free-range fruit & vegetables, eggs & chicken.

All our fish dishes are prepared from sea-farmed or line-caught wild fish. Our lamb & beef is all pasture fed & our game is wild shot. The wine list reflects the provincial nature of the bistro with a strong emphasis on local wines that match the weight and flavour of my dishes.

Also, in just four years, we have attained awards for "Best European Restaurant" from the Tasmanian Hospitality Association every year we've been open.

Please relax, enjoy my menu & remember - *good food takes a little time to prepare.*

Enjoy - Bidler



6 Course Tasting Menu.

For January 2014

Our six course set degustation invites you to experience the tastes of the season in a perfect balance, with matching wines.

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House made bread roll & Saint Omer butter.
Our amuse-bouche of the day.

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Slow cooked Tasmanian octopus, saffron potatoes, salsa verde, wasabi mayonnaise,
almond crunch and roasted peppers

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Gremolata crusted market fish, on creamy mash, with spinach, citrus salsa
and lemon beurre blanc.

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Sautéed local farmed exotic mushrooms, toasted brioche, parmesan custard, &
parmesan crackling.

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Perfect vine ripened tomato in a crisp case with onion marmalade, pesto & Persian fetta.

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Persian spice crusted venison loin with a salad of roasted beets, labneh and quince jelly &
green peppercorn jus.

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Classic soft set caramel crusted vanilla bean brulee, poached local rhubarb,
our house-made vanilla bean ice cream.

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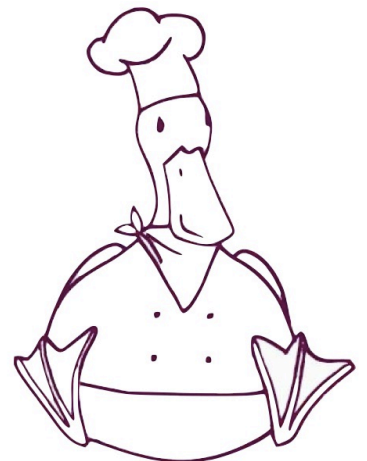
Extra courses from entrees additional \$15. pp

\$95 per person, menu only.

\$155 per person with selected matching wines.

Whole table orders only.

Please notify staff of all allergies prior to ordering.



Appetiser

Oysters (6 Shucked order)

Natural - Brimming w/ their salty juices & lemon to squeeze

Kilpatrick - Oven baked w/ bacon & cheese in a spicy sauce

Vietnamese - Sweet & spicy lime dressing.

21

Ocean Trout Confit

Confit Ocean trout, avocado mousse, sesame crust, pickled beets & salmon pearls.

19

Tasmanian Octopus

Slow cooked Tasmanian octopus, saffron potatoes, salsa verde, wasabi mayonnaise, almond crunch & roasted peppers.

20

Entree

Warm Mushroom Salad

Sautéed farmed and local exotic mushrooms, toasted brioche, and parmesan crackling & custard.

20

Crisp Pork Belly

Long-cooked pork belly, spring onion, cucumber & Hoi-sin sauce in Mandarin pancakes with chilli jam.

22

Tomato Tart

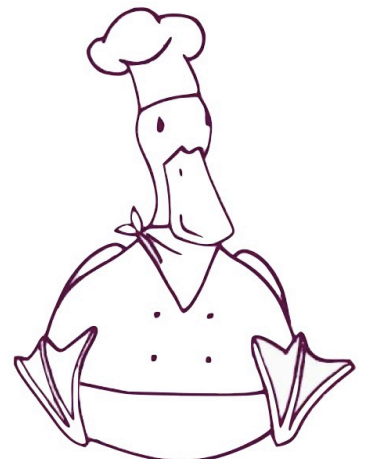
Perfect vine ripened tomato in a crisp case with onion marmalade, pesto & Persian fetta.

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White Rabbit

Galantine of white farmed rabbit from north-west coast, pickled vegetables, carrot puree and green herbs.

19



Main Course

Market Fish

Gremolata crusted market fish on creamy mash, with spinach, citrus salsa & lemon beurre blanc & pickled samphire. 39

Mushroom Risotto

Creamy arborio rice with exotic mushrooms and parmesan crisps. 34

Duck Confit

Duck confit, duck neck sausage, rosti potato with wilted spinach and star anise & orange glaze. 39

Lamb Loin

Long cooked shoulder, and grilled loin of lamb, truffled braised lettuce and peas, parsnip puree, rosemary & honey jus. 39

Venison Medallions

Persian Spice crusted venison medallions, mushroom pave, labneh, quince jelly & green peppercorn jus. 39

Sirloin

42 day dry aged sirloin, with house cut fat chips, béarnaise & sauce bordelaise. 42

Sides Dishes

House cut fat chips. 9

Steamed green vegetable with béarnaise.

Additional bread. 3/p

