



Brisbane Street Bistro

Our Menu.

Welcome to my Restaurant.

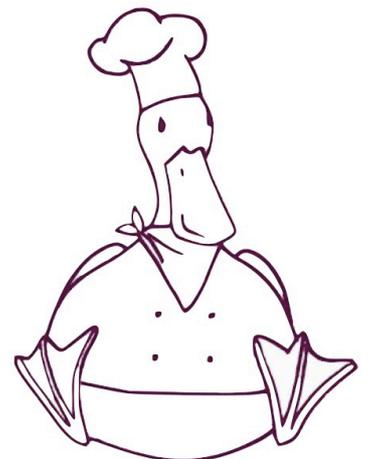
This bistro reflects thirty-odd years of cooking lighter, more simply prepared dishes in a relaxed atmosphere. From live oysters split to order from the East Coast, to dairy cream & cheese from Pyengana in the state's northeast, we use only the finest ingredients, be they organic or free-range fruit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



6 Course Tasting Menu.

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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Beetroot cured Tasmanian salmon with apple and radish, garlic tuile and horseradish cream.

Sparkling

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Slow cooked hens egg, in red wine sauce, shallots, mushroom cream, fried greens and pine nut crunch.

Riesling

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Gremolata crumb crusted fresh fillet of fish, creamy potato mash, lemon beurre blanc and citrus salsa.

Chardonnay

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Grilled Tasmanian quail, celeriac puree, charred shallots, cumin and almond crumb and a light mushroom jus.

Pinot Noir

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A light version of the french classic cassoulet, confit duck leg, duck neck sausage and grilled loin, braised white beans.

Cotes du Rhone

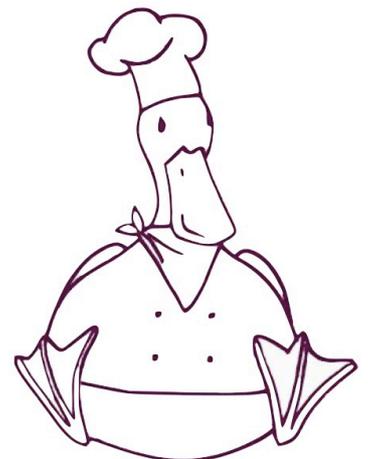
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Spiced sticky parsnip pudding, hot butterscotch caramel and vanilla bean ice cream.

Dessert wine

Extra courses from entrees additional \$15. pp
\$95 per person, menu only.
\$155 per person with selected matching wines.

Whole table orders only, and before 8.30pm.



Suggested Varietal

Oysters (6 Shucked to 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

Sparkling

Entree

Salmon Gravlax

Beetroot cured Tasmanian salmon with apple and radish, garlic tuille and horseradish cream.

18

Sparkling

Quail salad

Grilled Tasmanian quail, celeriac puree, charred shallots, cumin and almond crumb and a light mushroom jus.

20

Chardonnay

Parfait

Smooth chicken liver parfait, beetroot and apple relish with house bread.

19

Pinot Noir

Egg Maurette

Slow cooked hens egg, in red wine sauce, shallots, mushroom cream, fried greens and pine nut crunch.

19

Riesling

Pork Belly

Crisp crackling and long cooked pork belly, with spring onion, cucumber and hoi sin sauce in mandarin pancakes with chilli jam.

22

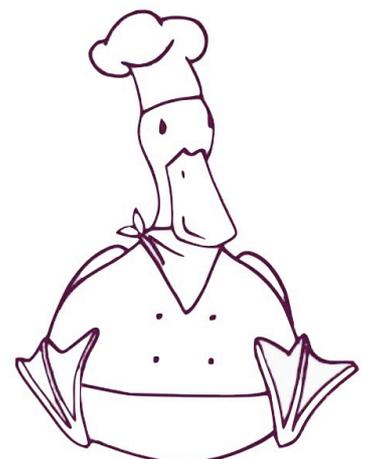
Lager / IPA

Chilli Prawns

Crispy coated Australian king prawns with chilli butter sauce and wilted Asian greens.

22

Riesling



Main Courses

Suggested Varietal

Pumpkin

Spiced Pumpkin and potato pave with braised red cabbage, chestnut puree and charred cauliflower. 37

Pinot Noir

Market Fish

Gremolata crumb crusted fresh fillet, creamy potato mash, lemon beurre blanc and citrus salsa. 39

Chardonnay

Duck Cassoulet

A light version of the french classic, confit duck leg, duck neck sausage and grilled breast, braised white beans and a light crumb. 42

Chardonnay/Pinot

Cape Grim beef Daube

Long braised beef cheeks, creamy mash and duck fat roasted winter vegetables in a aromatic red wine reduction. 42

Shiraz

Fallow Venison

Rosy roasted loin of fallow venison, glazed beetroot, roasted chestnuts, root vegetable puree and quince jelly and green peppercorn jus. 42

Cotes du Rhone

Beef Fillet

Bacon wrapped Tasmanian grass fed eye fillet and roasted mushroom, béarnaise and house cut fat chips. 45

Shiraz

Lamb

Spiced bejewelled long cooked lamb shoulder and roasted loin, pumpkin and potato pave, pomegranate, labneh and rosemary honey jus. 39

Cab/Sav

Sides Dishes

Steamed green vegetables /béarnaise

House cut chips

Additional bread

9

9

3/p

