

BISTROT PLUME

RESTAURANT & CAFÉ

4-course chefs menu 75
5-course chefs menu 85

olives and pickles	7
croquettes (3)	12
spiced pork rilette	12
chicken liver parfait	13
jamón 40g (36 month ibérico)	22
charcuterie to share	36

twice-baked goats cheese soufflé	19
snails, garlic butter, sourdough crumbs (6)	17
hot smoked salmon, sauce gribiche	19
grilled bugs, garlic and parsley butter	24
steak tartare, crispy potato	19

steak frites (250g cape grim scotch fillet)
café de parisbutter
38

bone-in ribeye for 2 (700g)
90

sher wagyu rump 8-9MS, parsnips
36

plat du jour
mp

pork loin, lemon & thyme crumb, celeriac remoulade
32

crispy skin barramundi, caper & parsley butter
green salad
32

confit duck, braised greens, beetroot
36

shoestring fries, aioli 9
green salad, shallot vinaigrette 9
cauliflower gratin 9
honey roasted carrots, otway walnuts 9

tarte tatin	16
creme brûlée	16
dark chocolate fondant (please allow 15 minutes)	18
fromage (100g)	22
affogato	16

