

BISTRO MONCUR
WOOLLAHRA

Functions

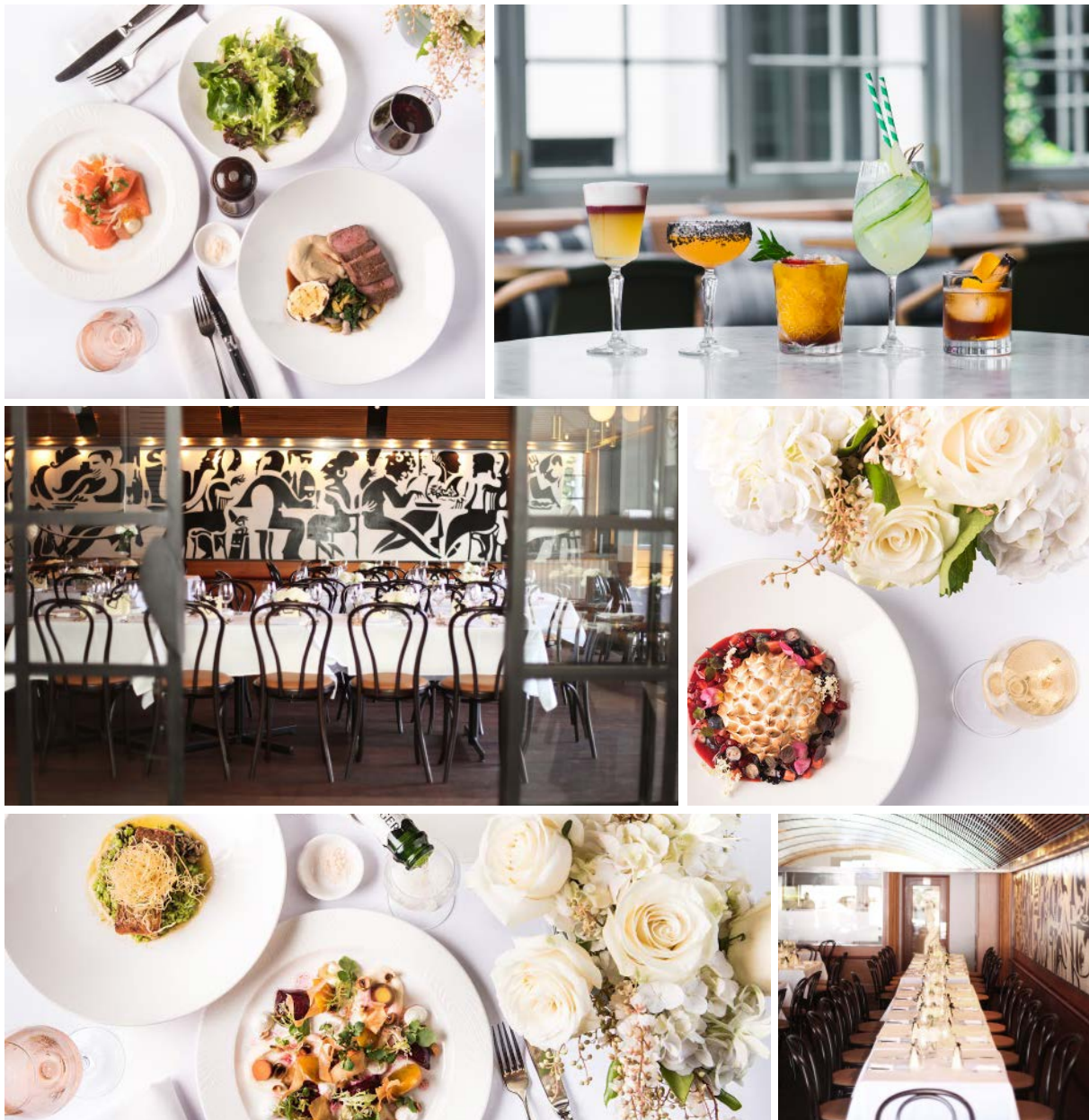


WELCOME TO BISTRO MONCUR

LOCATED IN THE HEART OF WOOLLAHRA, BISTRO MONCUR HAS BECOME AN INSTITUTION IN THE SYDNEY DINING SCENE SINCE OPENING ITS DOORS IN 1993.

THIS CLASSIC FRENCH BISTRO HAS A LONG ESTABLISHED MENU WITH MANY GUESTS REGULARLY RETURNING TO ENJOY OLD FAVOURITES, NEW SPECIALS, PREMIER WINES AND AN EVER EVOLVING COCKTAIL LIST.

BISTRO MONCUR ALWAYS HAS, AND ALWAYS WILL, STAY TRUE TO TRADITION AND A REFINED DINING EXPERIENCE.

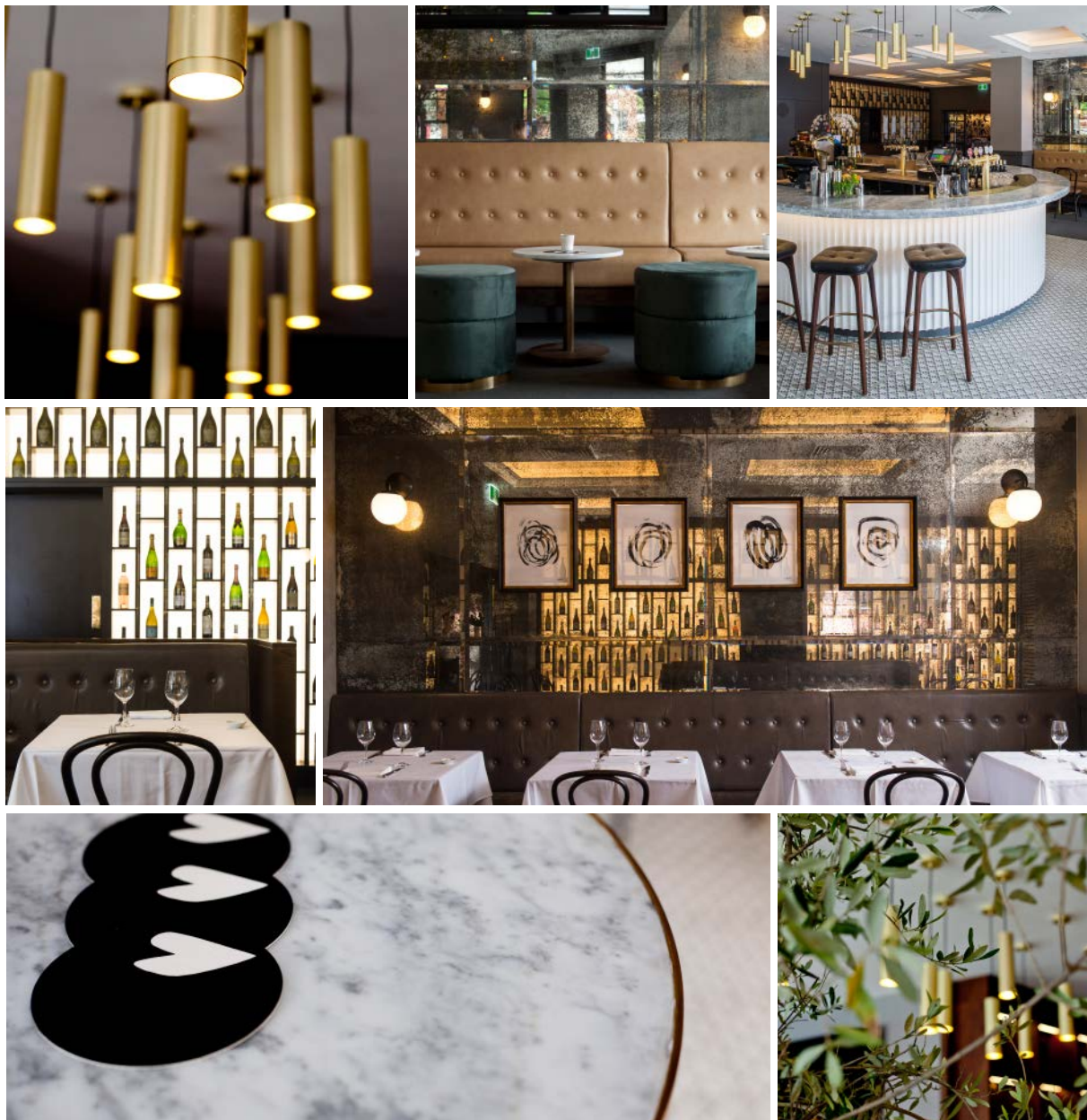


INTRODUCING BAR MONCUR

BAR MONCUR IS THE NEWEST ADDITION TO THE WOOLLAHRA HOTEL PRECINCT. COMPLIMENTING BISTRO MONCUR, BAR MONCUR IS AN EXTENSION OF THE RESTAURANT FOR THE DISCERNING TO ENJOY A PRE OR POST DINNER DRINK.

BAR MONCUR ALSO PROVIDES GUESTS WITH THE OPPORTUNITY TO EXPERIENCE THE FULL BISTRO MONCUR MENU IN A MORE CASUAL SETTING, OR SIMPLY SELECT ONE OF THE DELECTABLE ITEMS FROM THE BAR MENU TO SHARE WITH THAT SPECIAL SOMEONE OR AMONGST FRIENDS.

WITH HIGHLY EXPERIENCED COCKTAIL BARTENDERS ON HAND WHO ARE PASSIONATE ABOUT THEIR CRAFT, BESPOKE COCKTAILS ARE A BAR MONCUR SPECIALTY.



CANAPÉS

SYDNEY ROCK OYSTERS, CABERNET SAUVIGNON VINAIGRETTE

PORK CROQUETTES, CELERIAC, WALNUT, APPLE REMOULADE

MONCUR SALMON, HORSERADISH CREAM, PICKLES

FRENCH ONION CONFIT TART, GOATS CURD, TOMATO (V)

CUCUMBER WHIPPED FETA, SUN DRIED TOMATOES & BASIL (V)

MUSHROOM ARANCHINI, BUTTERNUT PUMPKIN, GRUYERE &
GOATS CHEESE & BLACK GARLIC AIOLI (V)

TOMATO, BUFFALO MOZZARELLA, BASIL, VINO COTTO SKEWERS (V)

STEAK TARTARE ON MELBA TOAST

CRAB FINGER SANDWICHES

MARINATED SALMON TARTLETS, CREME FRAICHE, CHIVES & VERJUICE DRESSING

SUBSTANTIAL CANAPÉS

GOUGÈRE & GRUYERE CHEESE (V)

ANCHOVIES, ROAST CAPSICUM, OLIVE TAPENADE ON TOAST

SEARED SCALLOPS, CAULIFLOWER VELOUTEÉ, SAGE & BEURRE NOISETTE

COD ACCRAS & ROUILLE

PURE PORK SAUSAGE ROLLS & CAPSICUM RELISH

PORK BELLY, FENNEL PURÉE & MAPLE APPLE

GRAINGE BEEF SIGNATURE 300 & CAFE DE PARIS

CHICKEN LIVER PATE, CAPER BERRIES, BRIOCHE

DUCK RILLETTE, COGNAC, ARTICHOKE

DESSERT CANAPÉS

MONCUR SHORT BREAD, PEACH JAM

SALTED CARAMEL PETIT FOURS

SUBJECT TO SEASONAL CHANGE

SEATED MENU

MENU OPTIONS INCLUDE:

2 OR 3 COURSE ALTERNATE SERVE DINING

SHARED ENTREE, ALTERNATE MAIN & SHARED DESSERTS

ENTREE

PICKLED VEGETABLE SALAD, CHIVE CREME FRAICHE

FRENCH ONION SOUFFLE GRATIN

BAROSSA CHICKEN LIVER PATE, ONION JAM, CORNICHONS & BRIOCHE

BISTRO MONCUR SALMON MARINATED IN SAUVIGNON BLANC, AROMATICS & HERBS

SYDNEY ROCK OYSTERS WITH CABERNET SAUVIGNON VINAIGRETTE (1/2 DOZEN)

MAIN

SAUTE OF POTATO & RICOTTA GNOCCHI, ZUCCHINI, OYSTER MUSHROOMS & SAGE BUTTER

PAN FRIED BARRAMUNDI FILLET, MASHED PEAS, CREME FRAICHE &
CONFIT SPRING ONION, SUNFLOWER SEED & CAPER BEURRE NOISETTE

PAN FRIED SAIKOU SALMON, BABY KING BROWN & SHIMEJI MUSHROOMS,
BABY ZUCCHINI, SALSA VERDE & FRESH HERBS

BISTRO MONCUR PURE PORK SAUSAGES, POTATO PUREE & LYONNAISE ONIONS

GRILLED SIRLOIN, CAFÉ DE PARIS & FRIES

SHARED SIDES

GREEN SALAD

BROCCOLI WITH TOASTED ALMONDS

DESSERT

GUILLAUME'S GATEAU OPERA

BOMB ALASKA

ASSORTED CHEESES

SUBJECT TO SEASONAL CHANGE

