

BISTRO.SYDNEY

DINNER MENU

operating hours: Monday to Thursday 5:30 PM to 9:30 PM

Small Plates

Bistro's Caesar Salad ^{CP}	\$18
Romaine lettuce, brioche croutons, crispy bacon, parmesan & olive oil emulsion, finished with a boiled egg	
<i>Add chicken for</i>	\$6
Spiced Tofu Salad ^{VG}	\$22
Soba noodles and wakame salad with sesame dressing	
Lamb Koftas	\$24
Aromatic lamb koftas on flatbread, served with mint yoghurt tahini sauce	

Feeling Peckish?

Garlic Bread ^V	\$10
Toasted golden and served with olive oil, balsamic dip, and dukkah	
<i>Add cheese</i>	\$2
Marinated Verdale Olives ^{VG}	\$14
A bowl of fragrant, herb-marinated green olives	

Large Plates

Pan-Seared Potato Gnocchi ^{V,CN}	\$32
With charred zucchini and pine nuts in a velvety pesto cream sauce	
Tandoori Vegetable Makhani ^V	\$34
Served with steamed basmati rice and crisp poppadom	
<i>Replace vegetables with Chicken Tikka</i>	
Chicken Parmigiana	\$34
Panko-crumbed chicken breast topped with tomato sauce, buffalo mozzarella & parmesan, served with chips, pickles, and rich gravy	
<i>Add ham for</i>	\$4
Braised Beef Cheek ^{GF}	\$42
Tender beef cheek with buttery mashed potatoes, broccolini, and red wine jus	

Comfort Fillers

Angus Beef Burger ^{CP}	\$30
Crisp lettuce, tomato, pickled gherkins, caramelised onions, double smoked bacon, Swiss cheese, BBQ sauce, and aioli	
Beer Battered Flathead & Chips	\$34
Golden-fried flathead, tartare sauce, and lemon wedge	
Margherita Pizza ^V	\$34
San Marzano tomato base, fresh buffalo mozzarella, and basil	
Chicken Tikka Pizza	\$26
Tikka-marinated chicken, onions, tomatoes, and melted mozzarella	

Dietary Information

Vegetarian (V) | Vegan (VG) | Gluten-Free (GF) | Dairy-Free (DF)

Contains Nuts (CN) | Contains Pork (CP) | Contains Alcohol (A) Some of our menu items may contain nuts, nut traces, or nut oil. Special dietary requirements can be accommodated upon request.

BISTRO.SYDNEY

From the Grill

Riverina Black Angus Striploin ^{GF} \$48
250g (MSA MB 2+)

Angus Flat Iron Steak ^{GF} \$52
350g, perfectly grilled

Market Fish of the Day ^{GF} \$36
Please ask your server for today's selection

Grilled Free-Range Chicken Breast ^{GF} \$34
250g, tender and flame-grilled

Choice of Sauces:

Red Wine Sauce | Mushroom Gravy | Lemon Butter

Sides: All grill items served with broccolini and your choice of mashed potatoes or fries

Sides

Paris Mash Potatoes ^{V,GF} \$9

Steamed Rice ^{VG,GF} \$6

Steamed Broccolini ^{VG,GF} \$9
With EVOO drizzle and sea salt

Mixed Leaf Salad ^{VG,GF} \$9
With house dressing

Buttered Naan (2 pcs) ^V \$9

Fries ^{VG} \$9
Served with tomato sauce

Sweet Potato Fries ^{VG} \$12
Served with chipotle mayo

Desserts

Apple Tarte Tatin ^V \$18
Classic caramelised apple tart with vanilla ice cream

Warm Chocolate Fondant ^V \$18
Molten chocolate centre, served with vanilla ice cream

New York Baked Cheesecake ^V \$18
Served with rhubarb and macerated strawberries

Selection of Ice Cream ^V \$14
Please ask your server for available flavours

Cheese Plate ^V \$22
Cheddar, Brie, and Blue Cheese
Served with quince preserve, nuts, and crackers

Dietary Information

Vegetarian (V) | Vegan (VG) | Gluten-Free (GF) | Dairy-Free (DF)

Contains Nuts (CN) | Contains Pork (CP) | Contains Alcohol (A) Some of our menu items may contain nuts, nut traces, or nut oil. Special dietary requirements can be accommodated upon request.

BISTRO.SYDNEY

Beverages

SPARKLING WINE

	Glass	Bottle
Willowglen Brut Cuvée	\$9	\$42
Redbank Prosecco		\$54
King Vallet Prosecco Rose	\$15	\$65
Jansz Cuvée		\$74

WHITE WINE

Willowglen Chardonnay	\$9	\$42
Wirra Wirra Chardonnay	\$11	\$55
La Maschera Pinot Grigio	\$12	\$63
Jim Barry Watervale Riesling	\$14	\$63
Oyster Bay Sauvignon Blanc	\$15	\$65

ROSÉ

Rogers & Rufus Grenache Rosé	\$13	\$64
------------------------------	------	------

RED WINE

Willowglen Shiraz Cabernet	\$9	\$42
Oyster Bay Merlot	\$12	\$63
Second Inning Bleasdale Malbec	\$13	\$65
Wirra Wirra Cabernet Sauvignon	\$13	\$65
Dalrymple Pinot Noir	\$15	\$70
Pepperjack Shiraz	\$15	\$70

DESSERT WINE

Noble One 375ml	\$15	\$35
-----------------	------	------

SOFT DRINKS & JUICES

\$5 for each

Pepsi
Pepsi Max
Solo
Lemonade
Ginger Ale
Tonic Water
Soda Water
Apple Juice
Orange Juice

DOMESTIC LAGER

Cascade Premium Light	\$10
Pure Blonde	\$10
Carlton Draught	\$11
Great Northern Super Crisp	\$11
Carlton Dry	\$12
James Boag's Premium Lager	\$12

DOMESTIC CRAFT BEER

James Squire 150 Lashes Pale Ale	\$11
Lord Nelson Three Sheets Pale Ale	\$12
Brookvale Union Ginger Beer	\$13
Stone & Wood Pacific Ale	\$13
4 Pines Nitro Stout	\$13
Pirate Life IPA	\$14
Bentspoke Crankshaft IPA	\$15

INTERNATIONAL BEER

Asahi	\$12
Stella Artois	\$12
Corona Extra	\$13

CIDER

Somersby Apple Cider	\$12
----------------------	------

DRAUGHT BEER

	Schooner	Pint
Balter XPA	\$13	\$17
Peroni Nastro Azzurro	\$13	\$17

BISTRO.SYDNEY

Beverages

SCOTCH WHISKY – SINGLE MALT

Glenfiddich 12 YO	\$13
Aberlour 12 YO	\$14
Glenmorangie Original 10 YO	\$14
The Glenlivet Founders Reserve	\$16
Lagavulin 16 YO	\$18
Oban 14 YO	\$19

WHISKY – BLEND

Johnnie Walker Red Label	\$10
Jack Daniels No.7	\$10
Canadian Club	\$11
Jameson Original	\$11
Johnnie Walker Black Label	\$11
Chivas Regal 12 YO	\$12
Chivas Regal Extra 13 YO	\$13
Dimple 15 YO	\$14

BOURBON

Jim Beam	\$10
Maker's Mark	\$12
Wild Turkey	\$12

VODKA

Absolut	\$10
Absolut Citron	\$11
Belvedere	\$12
Grey Goose	\$13
Absolut Elyx	\$14

GIN

Beefeater	\$10
Beefeater 24	\$12
Tanqueray	\$12
Bombay Sapphire	\$12
Hendrick's	\$14
Tanqueray No.10	\$15

RUM

Bacardi Carta Blanca	\$10
Bundaberg Original	\$11
Captain Morgan Spiced Gold	\$12

TEQUILA

Olmeca Reposado	\$10
Jose Cuervo Especial Reposado	\$11

COGNAC & PORT

Galway Pipe 12 YO	\$10
Martell VSOP	\$13
Hennessy VSOP	\$14

LIQUEUR

Baileys	\$10
Kahlúa	\$10
Akropolis Ouzo	\$11
Malibu	\$11
Midori	\$11
Campari	\$12
Schnapps – Butterscotch	\$12
Schnapps – Peach	\$12
Southern Comfort	\$12
Frangelico	\$12
Cointreau	\$13
Chambord	\$13