

## SMALL PLATES

Chicken liver parfait, 18th century chutney, & crisp bread | \$16

\*\*\*House cured salmon, remoulade, house dressing | \$18

\*\*\*Grilled chicken & pear salad, pecan, capsicum, feta & rocket | \$18

Beef tartare, capers, cornichons, shallots, egg yolk, bread crisp | \$18

\*\*\*Quinoa & pumpkin, sunflower seed, pomegranate & cheese | \$18

\*\*\*Poached tiger prawns, coconut with tomato gazpacho | \$18

Shark Bay blue swimmer crab, spaghetti, chili, tomato | \$25

\*\*\*Grilled Fremantle octopus, corn & cucumber, frisse, dressing | \$25

## LARGE PLATES

Harvey beef burger | \$23  
caramelised onion, gruyere cheese, fries & garlic aioli

\*\*\*Saffron & broad bean risotto | \$28  
with mushroom, radish & parmesan

Yellow fin whiting, panko crumbed, mixed leaf  
salad, chips, tartare sauce & lemon | \$32

\*\*\*Grilled spiced chicken | \$32  
chick pea ratatouille, rocket and dried apricot

\*\*\*Linley Valley pork loin | \$38  
pumpkin puree, beans, nectarine & hazelnuts

\*\*\*Lamb rump, tabouli salad | \$38  
asparagus & tzatziki sauce

\*\*\*Venison saddle, braised lentils | \$39  
fig, kipfler potato & mushroom, berry sauce

Harvey eye fillet | \$45  
240gr char grilled, baby potatoes, rocket salad  
Steak Sauce: red wine jus, peppercorn, mushroom

\*\*\* Healthy Choice Option

# BISTRO FELIX

Chef's Selection Special | \$70pp)

Three Course Sharing Style Menu

Minimum of 4 guests.

[Must pre-order]



## SNACKS



Sage anchovy, lightly battered & fried, lemon | \$3.50

Basket of bread, balsamic & olive oil, salted butter | \$5

Victoria scallop & king oyster mushroom | \$6

Fresh oyster, mignonette, green & red Tabasco | \$4.30

Squid, five spiced, chili, coriander & lime | \$10

White bait tempura basket, tartare sauce & lemon | \$12

Marinated olives & chorizo | \$12

Australian prosciutto - dry cured ham | \$10

Australian bresaola - grass fed cured beef | \$10

Pork & pistachio terrine | \$10

## SIDES

Shoestring fries, truffle & parmesan | \$12

Mixed leaf salad with house dressing | \$12

Duck fat baby potatoes, thyme, sea salt | \$12

Trio of green vegetable | \$12

Please inform your wait staff of any allergies prior to ordering.

## EXPRESS MENU

Available from 11:30am-3pm & 5:30pm-6:30pm

\$35 -One Course | \$40 -Two Course | \$45 -Three Course  
(With complimentary glass of sparkling, white or red wine)

NOT VALID WITH ANY OTHER OFFER\*\*

### ENTREE

Squid, five spice, coriander & lime

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Pork belly confit, cauliflower, pear & Brussels sprout

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Wild mushroom tartlet, garlic, feta, rocket salad & truffle crumb

### MAIN

Pan fried Atlantic salmon, baby potatoes, garnish salad

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Minute sirloin, garnish salad, French fries, red wine jus

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\*\*\*Saffron & broad bean risotto, mushroom, radish & parmesan

### DESSERT

Spiced poached peach, apple sorbet, salted caramel, almond tuile

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Mango crème brulee & pistachio financier

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D'argental Vacherouse, 30g brie, served with lavosh  
& green apple

NOT VALID WITH ANY OTHER OFFER\*\*

[www.bistrofelix.com.au](http://www.bistrofelix.com.au)