

BISTRO *f*elix
WINEBAR

ENTRÉE	Smoked salmon salad with orange, radish, granny smith, cucumber, witlof, tomato 20 King fish crudo with jalapeños, citrus, wasabi soy dressing I8 Goats cheese quiche with Meredith goats cheese spinach, fig puree petite rocket salad I8 Chicken liver parfait, chutney cornichons, baguette I7
MAIN	Moussaka, with bechamel, ratatouille, mozzarella (V) 28 Blue swimmer crab spaghettoni, chilli, garlic, tomato, parsley 29 Beef bourguignon, slow cooked beef cheek with mushroom, bacon, vegetables, pickled onion served with baguette 35 Pan fried barramundi, saffron velouté, autumn vegetables 36 Braised duck maryland, beans, herbed Paris mash 39 Beef fillet, potato puree , autumn vegetables 42
SIDE	Shoestring fries with truffle mayo 9 Autumn vegetables I2 Garden salad with house dressing I0 Supplement - sauce / parmesan / bread 3
DESSERT	Rare cheesecake with mango passionfruit gel and mango sorbet I9 Dark chocolate bar with berries I9 Poached pear with vanilla ice cream I7 Stone fruit tart with peach yoghurt ice cream I7 Trio of Sorbet I2 Affogato I2 Baileys/Kahlua/Frangelico +6
DESSERT WINE	2019 Fraser Gallop Ice Pressed Chardonnay Wilybrup, WA 90ml Glass I2 375ml Bottle 45

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ALL DAY

Turkish bread with a trio of dips

15

Bistro board - chorizo, marinated goats cheese,
olives and bread

18

Oysters - natural, crumbed

4.50 | 5.50

Cheeses - soft, semi hard or blue

Granny Smith, lavosh, dried grapes

15 | 25 | 30

Charcuterie - serrano, coppa, soppressa, mustard,
cornichons, bread

22

Salt and pepper squid served with chilli, coriander, kafir
lime and lemongrass dip

15

Sirloin steak with chimichurri, shoestring fries, salad

32

Tasmanian salmon with chimmicuri, shoestring fries, salad

32

Crumbed whiting and shoestring fries served with tartare
sauce

27

Bistro Wagyu beef burger with fries and truffle mayo

26