



Entrée \$20

Beef Tartare

Potato gaufrette, soft poached Egg, chives (GFO)

Chicken Liver Parfait

18th century chutney & bread crisps (GFO)

Pork & Pistachio Terrine

Bread Crisps, cornichons, mustard, garnish salad (GFO)

Sweetcorn Soup

Local Scallops, leek, parmesan stick (VO)

Calamari

Sicilian style stuffed squid, tomato fondue, herb crumb (GFO)

Panzanella

Heirloom tomato, labneh, avocado, radish, flatbread, tangy vinaigrette (V) (GFO)

Main \$35

Felix Spaghettoni

Shark Bay blue swimmer crab, chilli, fresh garlic, tomato

Confit Duck Leg

Truffle mash potato, braised red cabbage, stingless beans, jus (GFO)

Spring Gnochi

Vegetables, mozzarella, basil, pomodoro sauce (V)

Prosciutto Wrapped Pork Filet

Pumpkin puree, gruyere pain perdu, broccolini (GFO)

Market Fish

Brandade Croquette, white bean ribollita, cayenne (GFO)

Scotch Filet

Rocket salad, fries, red wine jus or peppercorn jus (GFO)

Side

Roasted Winter Vegetables \$9

House Green Salad \$7
With sherry vinaigrette

Shoestring Fries \$9
Truffle oil & parmesan or Aioli

Dessert \$15

Souffle Fromage

blueberries, apple sorbet, pecan crumble

Chocolate Mousse

Strawberry ice cream, coffee emulsion, pistachio (GFO)

Red Wine Poached Pear

Saffron cremeux, white chocolate truffle (GFO)

Classic Crepe Suzette

Grand Marnier, orange, vanilla ice cream

Cheese \$10 / 27

Choice of soft, semi-hard or blue
lavosh, muscatel, apple puree

Platter with all three

lavosh, muscatel, apple puree

BISTRO *f*elix
WINEBAR