

## SMALL PLATES

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

Winter vegetable & goats cheese quiche, garnish salad | \$18

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

Creme du barry soup, curry spiced prawns, roasted almond | \$22

Twice-cooked gruyere cheese souffle (Allow 20mins wait) | \$22

Free range chicken leg confit, olives, pepitas, pear,

tomato & mustard | \$23 gfo

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

## LARGE PLATES

Harvey beef burger, caramelised onion, cheddar cheese, fries & garlic aioli | \$25

. Creamy mushroom & spinach risotto, grilled artichoke, sweet potato crisps & Parmesan | \$28 gfo

Pork belly, braised lentils, roasted winter vegetable, vanilla scented tomato & sage | \$34 gfo

Navarin of lamb shoulder, cumin, turnip, potato and peas, sesame seed crust | \$35

Pan-fried duck breast, wild black rice, kale, eggplant & orange paste | \$38 gfo

Pan-fried barramundi, broccoli and braised fennel, rouille & shellfish bisque | \$37 gfo

Harvey eye fillet | \$45 gfo  
240gr char grilled, fries, rocket salad

Steak sauce: red wine jus or peppercorn

# BISTRO *felix* WINE BAR

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, butter | \$5

Seared scallop & antiboise | \$5 gf

Fresh oyster, mignonette, green & gf

red Tabasco | \$4.30

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

Crispy chicken wings, lemon, peri peri sauce | \$12

Marinated olives & chorizo | \$12 gf

Australian prosciutto - dry cured ham | \$10 gfo

Australian wild boar salami | \$10 gfo

Pork & pistachio terrine | \$10 gfo

## SIDES

Shoestring fries, truffle & Parmesan | \$12

Mixed leaf salad with house dressing | \$12 gf

Potato gratin dauphinois | \$12 gf

Trio of green vegetable | \$12 gf

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

## DESSERT

Chocolate moelleux, pistachio ice cream, cocoa, passion fruit tuile, sea salt | \$16 (Allow 15mins wait)

Winter fruit jelly, blood orange & grand marnier sorbet, apple cloud | \$16 gf

Crepe Suzette "1896", mandarin & Curacao, hazelnuts ice cream | \$16

Spiced poached pear, financier, orange & white chocolate mousse | \$16 gfo

Frangelico affogato (hazelnut liqueur, vanilla ice cream, espresso) | \$15 gf

Loaded hot chocolate, bourbon, marshmallows, chocolate buttons | \$15 gf

Flavoured macaron \$3.5

Chocolate truffle | \$3.5 gf

SELECTION OF CHEESES

\$10 Per Portion or all three cheeses for \$27

30g per portion, served with lavosh & green apple gfo

Soft - St Germain

Semi Hard - Queijo Sao Miguel

Blue - Bleu d'Auvergne Auvermont

DESSERT BEVERAGES

Salted Caramel Alexander  
(Cognac, cream, salted caramel, chocolate) | \$16

Glass of 2016 Dourthe Grands Terroirs

(Sauternes, France)

\$15/glass or \$80 /bottle