

# BISTRO FELIX

## SMALL PLATES

Chicken liver parfait, bread | \$16

Calves liver, burnt witlof, almonds, raisins, brown butter | \$18

Beetroot & goats cheese salad, walnuts, roast garlic dressing | \$18

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

Pork belly confit, pear puree, slow roasted shallots, jus | \$20

Spaghettini, spanner crab, white wine, chili, tomato, basil | \$22

Tiger prawns, barbequed with herb and hazelnut butter | \$22

## LARGE PLATES

Fish & chips | \$25

beer battered, mixed leaf salad, tartare sauce, lemon

Beef burger | \$21

caramelised onion, gruyere cheese, fries & garlic aioli

Wild mushroom risotto | \$32

black barley, zesty herb crème fraiche

Fish of the day | MP

Chef's selection of side dish

Duck leg confit | \$39

Paris mash, red wine braised cabbage, jus

Eye fillet | \$42

240gm char grilled, baby potatoes, rocket salad

Scotch Fillet | \$47

350gr char grilled, baby potatoes, rocket salad

Steak Sauce | \$4

Mushroom—Peppercorn -Red wine jus - Burnt goats cheese

Lamb rack | \$37 Single Serve | \$55 For Two

char grilled, baby potatoes, rocket salad, red wine jus

## MENU



### CHARCUTERIE



Jamon serrano - 12 month cured pork | \$10

Bresaola - grass fed cured beef | \$10

Duck rilette | \$10

Served with cornichons & bread.

All three items for \$26

## SNACKS

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

Helen's Ortiz anchovy, sage, battered & fried, lemon | \$3

Freshly shucked oysters with condiments | \$4.30

Scallop on the half shell, seared, olive oil, sea salt | \$4.30

Chorizo & olives | \$12

Squid rings, chili, sumac, spring onion, garlic, pepper | \$14

Chef's selection of dips, bread | \$10

## SIDES

Steak fries, garlic aioli | \$10

Mixed leaf salad, house dressing | \$10

Mixed wild garlic mushrooms | \$12

Pan fried mixed vegetables | \$12

Rosemary baby potatoes, garlic, sea salt | \$12

## 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)

### ENTREE

Squid rings, spring onions, chili, sumac, garlic, pepper

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Pork belly confit, pear puree, slow roasted shallots, jus

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

### MAIN

Pan fried barramundi, Parish mash, garnish salad

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Minute sirloin, garnish salad, steak fries, café de Paris butter

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Black barley wild mushroom risotto, zesty herb crème fraiche

### DESSERT

Orange & date pudding, pistachio crumb & anglaise

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Dark chocolate tart, clotted cream, hazelnut & pistachio praline

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D'Argental Brebrousse, 30g brie, served with lavosh & pear

NOT VALID WITH ANY OTHER OFFER