



2019 WA Restaurant & Catering Awards
Chef of the year: Amane Mori, Bistro Felix

Restaurant
& Catering

BISTRO
felix
WINEBAR

SNACKS

Sage, anchovy, lightly battered & fried, lemon	\$3.5
Fresh oyster, mignonette, green & red tabasco (gf)	\$4.3
Seared scallop & antiboise (gf)	\$5
French baguette, butter, balsamic & olive oil	\$5
Squid, five spiced, chilli, coriander & lime	\$12
Crispy chicken wings, lemon, peri peri sauce	\$12
Marinated olives & chorizo (gfo)	\$12
Australian prosciutto, bread, cornichons (gfo)	\$10
Australian wild boar salami, bread, cornichons (gfo)	\$10
Pork & pistachio terrine, bread crisp, cornichons, mustard, garnish salad (gfo)	\$13

SMALL PLATES

Chicken liver parfait, 18th century chutney & bread crisps (gfo)	\$16
Spring vegetable & feta cheese in filo pastry, date puree, rocket, pear & balsamic vinaigrette	\$18
Beef tartare, capers, cornichons, shallots, egg & bread crisps (gfo)	\$18
Artichoke & spinach soup, Fremantle sardine fritter, macadamia nuts	\$22
Twice-cooked gruyere cheese souffle (allow 20mins wait)	\$22
Lightly seared salmon confit, orange, garden peas, horseradish cream & chorizo crumb (gfo)	\$23
Shark Bay blue swimmer crab, spaghetti, chilli, tomato	\$25

LARGE PLATES

Braised lamb shank, cinnamon & star anise, dried fruit couscous, roasted almonds & brussel sprouts (gfo)	\$37
Brown butter potato gnocchi, green vegetables, cherry tomatoes, parsnip chips & parmesan	\$28
Western Australian whiting, fries, tartare sauce, lemon & mixed leaf salad	\$30
Sanchoku Wagyu beef rump, potato & mushroom, red onion jam, sweetcorn panna cotta (gf)	\$37
Harvey beef burger, caramelised onion, cheddar cheese, fries & garlic aioli	\$25
Pan-fried Tasmanian salmon, New Zealand clams, fennel, chickpea panisse, saffron & herb broth (gfo)	\$36
Duck leg confit, braised red cabbage, potato fondant, pea & speck, jus (gf)	\$35
Gin gin grass fed eye fillet, 240g chargrilled, fries & rocket salad, red wine jus or peppercorn sauce (gfo)	\$43

SIDES

Shoestring fries, truffle oil & parmesan	\$12
Mixed leaf salad with house dressing (gf)	\$12
Potato gratin dauphinois (gf)	\$12
Trio of green vegetables (gf)	\$12

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

CHAMPAGNE AND SPARKLING BY THE GLASS

2018 Pete's Prosecco (New South Wales, Australia) \$10

Pairs especially well with our five spiced squid and a bit of laughter!

Billiecart-Salmon Brut Réserve Champagne NV (Reims, France) \$20

Pairs nicely with seared scallops and a bad day at work.

WHITES BY THE GLASS

2017 Plantagenet 'Angevin' Riesling (Mount Barker, Western Australia) \$12

Pair me with fresh oysters, pan fried barramundi, or anything seafood!

2018 Forester Estate Sauvignon Blanc (Margaret River, Western Australia) \$10

Pair with twice-cooked gruyere cheese souffle or pan fried barramundi.

2018 Byron & Harold 'Tandem' Sauvignon Blanc Semillon (Great Southern Region, Western Australia) \$10

Pairs delightfully with our crème du Barry soup!

2016 Villa Wolf Pinot Gris (Pfalz, Germany) \$12

Pair with squid or our free range chicken leg confit.

2017 Raison D'Etre 'Chatenait' Chardonnay (Margaret River, Western Australia) \$10

Pair this with pork belly or pan fried barramundi!

ROSE AND REDS BY THE GLASS

2018 Forester Estate Rose (Margaret River, Western Australia) \$10

Pairs almost too well with our Shark Bay blue swimmer crab spaghetti & our beef tartare.

2017 Saint Clair Pinot Noir (Marlborough, New Zealand) \$12

Pair with the pan fried duck breast for a good time.

2016 Torres Coronas Tempranillo (Catalunya, Spain) \$12

Pairs exquisitely with the Navarin of lamb.

2017 Byron & Harold 'Tandem' Shiraz (Great Southern Region, Western Australia) \$10

Pair me with the pork belly!

2017 St Hallet 'Blockhead' Shiraz (Barossa, South Australia) \$13

Pairs seductively with the Harvey eye fillet.

2017 Penley Estate 'Tolmer' Cabernet Sauvignon (Coonawarra, South Australia) \$12

Pairs elegantly with the Harvey eye fillet.