

# BISTRO *f*elix WINEBAR

<b>Something Small</b>	\$
Garlic Bread, Fresh baguette for two (4ps) (V)	4
Chicken Liver Parfait, 18 <sup>th</sup> century chutney & bread crisps (GFO)	12.50
Pork & Pistachio Terrine, Bread Crisps, Cornichons, mustard, garnish salad (GFO)	10
Marinated Olives & Chorizo (GFO) (V)	9
Mushroom & Pumpkin Arancini, Peri Peri sauce (5ps)	8
Five Spiced Squid, Chilli, coriander & lime	(S) 9.50 (L) 14
Crumbed Sardine, Tartare Sauce & Lemon (2ps)	6

<b>Something to Share</b>	\$
Cheese Platter, Soft, semi-hard cheddar & blue cheese, apple puree, lavosh	21
Charcuterie Platter, Hungarian Salami, Chicken Liver Parfait, Australian Prosciutto, Pork & Pistachio Terrine	25
Party Platter, Cheese & charcuterie platters, large serve of fries, coleslaw and a choice of mushroom & pumpkin arancini (10pcs) <b>or</b> crumbed sardines (4pcs)	69

<b>Sides</b>	\$
Roasted Vegetables (GFO) (V)	7
House Coleslaw (GFO) (V)	6
Mac & Cheese	7
Fries (V) <i>with choice of aioli / ketchup</i>	(S) 6 (L) 8
Extra Aioli, Ketchup, parmesan	2

<b>Kids Menu</b>	All	\$12
Pasta Bolognese, tomato sauce, beef, parmesan)		
Crumbed fish & chips, greens, tomato sauce		
Chicken Nuggets & chips, greens, tomato sauce		

<b>Something Substantial</b>		\$
<b>Felix Spaghettini</b>	(s)20 (L)23	
Shark Bay blue swimmer crab, chilli, fresh garlic, tomato		
<b>Shredded Confit Duck leg</b>		21
Gnocchi, mushrooms, spinach & creamy Sauce		
<b>Sirloin Steak (GFO)</b>		22
Served with a choice of fries or roasted vegetables, red wine jus		
<b>Roasted Chicken (GFO)</b>	(S)18 (L)21	
Served with a choice of fries or roasted vegetables, herb butter		
<b>Crumbed Whiting</b>	(S)18 (L)21	
Served with a choice of fries or roasted vegetables, lemon & tartare sauce		
<b>Pork Sausage (GFO)</b>		17
Served with a choice of fries or roasted vegetables, Red Wine Jus		
<b>Bistro Beef Burger</b>		18.50
Caramelised onion, cheddar cheese, fries & Garlic Aioli		
<b>Bistro Beef Cheek Bourguignon</b>	(S)18 (L)21	
Slices of Baguette		
<b>Wild Mushroom Risotto (GFO) (V)</b>		17.50
Parmesan & goat cheese cream		
Add Grilled Chicken		5
<b>Chefs Special</b>		MP
Keep an eye on our social media channels for the chefs special dish		
<b>Something Sweet</b>	All	\$8
<b>Bistro Brownies</b> with Strawberry & Fruits Coulis		
<b>Tropical Mango Brûlée</b> with Classic Madeleine		
<b>Baked Cheesecake</b> with Vanilla Cream & Anglaise Sauce		

## Sparkling

2019 Pete's Prosecco, NSW, Australia 22

## White

2016 Villa Wolf Pinot Gris, Pfalz, Germany 25

2008 Marc Bredif Chenin Blanc, Vouvray, France 55

2018 Vasse Felix SBS, Margaret River, WA 25

2016 Olivier Leflaive Chardonnay, Bourgogne, France 37

2018 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 45

2018 Forester Estate Chardonnay, Margaret River, WA 24

2017 Domaine Jean Dauvissat, Chablis, France 75

## Rose

2018 Conde Valdemar, Rioja, Spain 24

2018 Chateau Clarettes, Côtes de Provence, France 28

## Red

2017 Credaro 'Kinship' Cabernet Sauvignon, Margaret River, WA 25

2015 Lavau Shiraz Grenache, Côtes du Rhone, France 30

2018 Vasse Felix Shiraz, Margaret River, WA 42

2018 Dexter Pinot Noir, Mornington Peninsula, VIC 55

2016 Passel Estate Cabernet Sauvignon, Margaret River, WA 42

2017 Domaine de l'Herre Malbec, IGP Comte Tolosan, France 26

2016 Los Enoloz Tempranillo, Duero River Valley, Spain 24

2014 Chateau Dutruch Grand Poujeaux, Moulis-en-Medoc, France 57  
Merlot, Cabernet Sauvignon, Petit Verdot