



bistro balmain

Breads

Garlic and herb bread	\$7
Roma tomato, basil and grana padano bruschetta	\$7

Antipasto plate (for two)

Hummus, red pepper dip, prosciutto, smoked leg ham, tarago brie, grilled Mediterranean vegetables, lavosh and crusty bread	\$28
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Tasting plate (for two)

Salt & pepper calamari, fresh prawns, smoked salmon, oysters, crumbed soft shell crab and dipping sauces	\$38
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Small Plates

Confit of duck leg with mushroom, leek and rocket risotto	\$18
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Roasted beets, goats cheese, walnut and pancetta salad with eschalot dressing	\$16
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Salt & pepper calamari with rocket, coriander salad and chilli mayonnaise	\$16
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Smoked cheddar cheese tart with roasted field mushrooms, grilled red pepper and rocket	\$18
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Cherry wood smoked trout nicoise salad, green beans, chats, olives, dried tomato and lemon vinaigrette	\$18
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Pizza

Italian mild salami, mushrooms, black olives, red pepper, buffalo mozzarella and fresh basil	\$18
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Fungi sautéed forest mushrooms, marinated Australian fetta and baby spinach	\$18
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Tandoori roasted chicken breast, red pepper, red onion, with fresh coriander	\$18
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Pasta and Risotto

Ricotta and herb gnocchi with artichoke, black olives and spinach in a cherry tomato sauce	\$18
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Duck ravioli with zucchini, carrot and chive butter with grana padano	\$18
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Crab, yabby tails, pea risotto lightly infused with lemon zest	\$22
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Mains

Veal and chive sausages on creamy mash potato with caramelized onion gravy	\$18
Spinach and zucchini fritters with grilled field mushrooms and balsamic roasted tomato topped with napolitana sauce and crème fraiche	\$18
Pan-fried chicken breast with spinach, semi dried tomato and pancetta mousse served on mash potato, green beans and salsa agresto	\$22
Coopers ale battered snapper fillets with shoe string fries and lime infused tartare sauce	\$21
Tasmanian salmon on vine ripened tomato, parsley, olive, baby fennel, cannelloni bean and rocket salad	\$25
Lamb rump with spinach, basil and caponata filo tartlet with gremolata and herb oil	\$24
Eye fillet (200g) grain fed 100 days served on mash potato and garlic roasted field mushrooms	\$24
Angus rump (400g) grain fed 150 days served on mash potato with cherry tomato salad	\$26

Sauces: green peppercorn, mushroom, cafe de paris butter or port wine jus

Sides

Green salad with roasted tomato and balsamic vinaigrette	\$8
Steamed market greens with garlic butter and toasted almonds	\$8
Greek salad with Greek fetta, olives, tomato, Spanish onion and cucumber	\$10
Beer battered fries	\$8
Spicy wedges with sweet chilli sauce and sour cream	\$8
Rocket and Parmesan salad in a balsamic vinaigrette	\$9

Some meals may contain traces of nuts

All prices are GST inclusive