
MACLEAY ST° BISTRO

EAT. DRINK. GIVE. 3RD BIRTHDAY LUNCH
SUNDAY 28 SEPTEMBER 2014

On Arrival

Two Shucked Sydney Rock Oysters w Eschallot & Champagne Mignonette
Warm Olives and nuts

Entrees

Pissaladière - Provencal Onion Tart w Rocket Salad
Chicken Liver Pate w Sauternes' Jelly, Cornichons & Crostini
French Onion Soup w Cheddar Crouton

Main Courses

Risotto of Butternut Squash w Sage & Roasted Pinenuts
Tasmanian Crispy Skin Salmon w Asparagus, Braised Leek & Beurre Blanc
Minute steak w Sauce Béarnaise

Sides

French Fries
Green Beans, Toasted Almonds & Lemon Dressing
Mixed Leaf with balsamic dressing

Desserts

Crème Brulee w Pear Compote & Yogurt Sorbet
Warm Chocolate & Macadamia Brownie w Vanilla Ice Cream
Selection of 3 premium cheeses from France and Australia

Drinks

Sparkling wine on arrival.
Wine, beer and soft drinks throughout the afternoon.

