

BISTRO80

SWEET TREATS

available lunch,
dinner & late night
at the bar

KAHLUA CRÈME BRULEE <i>toffee popcorn</i>	\$ 10
SUMMER BERRY PUNCH <i>strawberry sorbet & cassis</i>	\$ 10
PASSIONFRUIT POSSET <i>young coconut jelly & tropical fruits</i>	\$ 10
APPLE PARFAIT CRUMBLE <i>blackberry compote & apple purée</i>	\$ 10
CHOCOLATE PUDDING <i>caramel hazelnuts & burnt honey ice cream</i>	\$ 12

SELECTION OF AUSTRALIAN & INTERNATIONAL FARMHOUSE CHEESES

Chutney & crackers
3 cheeses \$18 / extra cheese \$5 each

<i>Fire Engine Red</i>	<i>Washed Rind</i>	<i>Victoria, Australia</i>
<i>Pynegana</i>	<i>Cheddar</i>	<i>Tasmania, Australia</i>
<i>Holy Goat</i>	<i>Ashed Goat's Cheese</i>	<i>Victoria, Australia</i>
<i>Roquefort</i>	<i>Blue Cheese</i>	<i>Auvergne, France</i>
<i>Charleston Woodside</i>	<i>Brie</i>	<i>Adelaide Hills, Australia</i>
<i>Tarrago River</i>	<i>Triple Cream</i>	<i>Victoria, Australia</i>

DESSERT WINE

			\$G	\$B
2009	LA SPINETTA <i>Bricco Quaglia</i>	<i>Piedmont, Italy</i>	<i>Moscato</i>	12 100
2007	DeBORTOLI <i>Noble One</i>	<i>New South Wales</i>	<i>Semillon</i>	12 60 - 375ml
2008	MOUNT HORROCKS <i>Cordon Cut</i>	<i>Clare Valley, SA</i>	<i>Riesling</i>	14 70 - 375ml
2009	JOSEPH CHROMY <i>Botrytis</i>	<i>Relbia, TAS</i>	<i>Riesling</i>	50 - 375ml
2006	KRACHER <i>Beerenauslese</i>	<i>Burgenland, Austria</i>	<i>Riesling</i>	75 - 375ml
2005	MOLINO REAL <i>Mountain Wine</i>	<i>Malaga, Spain</i>	<i>Moscatel</i>	150 - 500ml
2007	DONNHOF <i>Oberhauser Brucke Auslese Nahe, Germany</i>		<i>Riesling</i>	150 - 375ml
1990	DOMAINE HUET <i>Haut Lieu</i>	<i>Vouvray, France</i>	<i>Chenin Blanc</i>	350

HEAD CHEF - PAUL GASPA

Level 2 / 80 Pyrmont Street Pyrmont NSW 2009 / www.star.com.au / nick.mclaughlin@echoent.com.au / (V) Vegetarian
\$3 surcharge per person applies on Christmas Day, Boxing Day, New Year's Day, Easter Weekend
& all public holidays

To enquire about booking, functions and events please call 1800 700 700