

BISTRO 80

CHARCUTERIE

WAGYU BRESOLA	\$14
JAMON DE TREVELEZ	\$14
SEVEN HERMANOS IBERICO DE BELLOTA	\$28
FERMIN IBERICO DE BELLOTA	\$38

FLAVOURS OF JAMON (GF)
Selection of the finest Iberico Jamon
 With cornichons & pickled onions \$ 40

SALADS

SUMMER VEGETABLE AND BABY LEAF <i>chardonnay vinaigrette (V) (GF)</i>	\$ 14
ASPARAGUS AND JAMON <i>poached egg, truffle pecorino, orange hollandaise</i>	\$ 17
CRISPY CALAMARI <i>fennel, cashew, mango pico di gallo, spiced mayonnaise</i>	\$ 18
HEIRLOOM TOMATO <i>feta, watermelon, passion fruit dressing (V) (GF)</i>	\$ 18

ENTREES

SOUP <i>of the day</i>	\$ 9
BETROOT GAZPACHO <i>goats cheese sorbet, olive oil (V) (GF)</i>	\$ 14
SEARED SCALLOPS <i>spanish black pudding, celeriac puree, apple and pear (GF)</i>	\$ 18
SMOKED SALMON <i>capers, cornichons, truffle cream cheese</i>	\$ 19
PRESSED FOIE GRAS <i>smoked pork, confit duck, mushroom marmalade, nut toast</i>	\$ 21
BOSTON BAY MUSSELS <i>cider, leeks, cream, baguette</i>	\$ 23

PASTA

RISOTTO OF QLD SPANNER CRAB <i>sweet corn, coriander (GF)</i>	\$ 19 / \$ 27
POTATO GNOCCHI <i>lamb confit, baby tomato, peas</i>	\$ 19 / \$ 27
SHELL FISH MARINARA <i>spaghetti, tomato sauce, preserved lemon, basil</i>	\$ 19 / \$ 27

MAIN COURSE

WAGYU BEEF BURGER <i>smoked bacon, emmental cheese, beetroot relish, chips</i>	\$ 24
FISH & CHIPS <i>baby peas, tartare sauce</i>	\$ 26
SIMPLY GRILLED <i>fish of the day, mesclun salad, lemon oil (GF)</i>	\$ 29
POT ROASTED CHICKEN <i>lyonnaise potato, morel & madeira sauce (GF)</i>	\$ 32
ROAST BLACK PIG CUTLET <i>sweet corn, colcannon, smoked tomato (GF)</i>	\$ 34
WILD RIVER BARRAMUNDI <i>champagne & prawn fricassee, clams, asparagus</i>	\$ 36
LAMB RUMP 'NICOISE' <i>confit shoulder, potato, quail egg, lamb jus (GF)</i>	\$ 38

LOBSTER

\$ MARKET PRICE

THE FRESHEST LOBSTER (GF)
 SIMPLY GRILLED
 Mornay, garlic butter or béarnaise sauce

OCEAN SHELF

OYSTERS (GF) \$3.5 each
Freshly shucked oysters, cabernet vinegar
 Please ask your waiter for our daily selection

CRUSTACEANS (GF)
Served chilled in the shell with 'marie rose' sauce & lemon

MORETON BAY BUGS	\$14 each
ALASKAN KING CRAB LEG - 100g	\$ 15 each
PEELED KING PRAWNS - 300g	\$ 28

OCEAN SHELF PLATTER

*A selection of freshly shucked natural oysters,
 king prawns, alaskan king crab legs,
 smoked salmon and seafood salad
 'marie rose' sauce & lemon*

(GF)

With MORETON BAY BUGS \$ 138
 With LOBSTER \$ 198

FROM THE GRILL

*With béarnaise sauce, veal jus,
 mustard selection & Murray River salt*

(GF)

O'CONNOR SELECTED PASTURE FED

Tenderloin 200g - \$ 38

Scotch 350g - \$ 44

SOUTH AUSTRALIAN PURE ANGUS

Rib eye 'on the bone' 400g - \$ 48

RANGERS VALLEY GRAIN FED

'New York' sirloin 300g - \$ 48

DRY AGED 'ON THE BONE'

O'Connor selected pasture fed rib eye 450g - \$ 58

WAGYU

400 day grain fed scotch MB6+ 350g - \$78

400 day grain fed sirloin MB9+ 250g - \$98

SIDES - \$8

Warm garlic ciabatta with herb butter

Fries with aioli (GF)

Creamy potato puree (GF)

Battered onion rings

Green beans, haricot, truffle vinaigrette (GF)

Baby cos, caesar dressing, croutons

Mesclun salad, chardonnay dressing (GF)

Seasonal vegetable of the day

HEAD CHEF - PAUL GASPA | RESTAURANT MANAGER - NICK McLAUGHLIN