

PRE THEATRE MENU

BISTRO 80

2 COURSE \$55 | 3 COURSE \$65

ENTREES

OYSTERS (6) *served natural*

OYSTERS (12) *served natural - \$10 surcharge*

SMOKED SALMON 'TRADITIONAL' *capers, cornichons, red onion & chives*

CONFIT DUCK SALAD *apple, chicory, hazelnuts, port vinaigrette*

PROVENCALE FISH SOUP *rouille, garlic prawns*

MAIN COURSE

250G SCOTCH FILLET *with Béarnaise sauce & veal jus*

POTATO GNOCCHI *sautéed mushrooms, Smoked Sam Simon cheese*

SIMPLY GRILLED 'FISH OF THE DAY' *mesclun salad, lemon oil*

SLOW COOKED PORK CUTLET *red apple, choucroute, juniper jus*

RANGERS VALLEY GRAIN FED - 'New York' Sirloin 300g - \$10 Surcharge

DRY AGED 'ON THE BONE' - O'Connor selected pasture fed Rib eye 450g - \$20 surcharge

SIDES - \$8

pomme frites with aioli

pomme puree

*baby green beans
with almonds*

*honey buttered
organic carrots*

*mesclun salad,
chardonnay dressing*

seasonal vegetable of the day

DESSERTS

VANILLA CRÈME BRULEE

EATON MESS

Strawberries, meringue

SELECTION OF
AUSTRALIAN & INTERNATIONAL
FARMHOUSE CHEESES

chutney & crackers

HEAD CHEF - PAUL GASPA | RESTAURANT MANAGER - NICK McLAUGHLIN

Level 2 | 80 Pyrmont Street Pyrmont NSW 2009 | www.starcity.com.au | bistro80@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