

## **This week's menu**

(starting Tuesday 7<sup>th</sup> April)

**Soup** Black beans in tomato & pickled chilli with crème fraîche & fresh baguette, *A beautiful, delicate ode to the passing of summer, and not spicy...* 14

**“Pork banh moi”** Pork belly slow cooked in milk with fennel & onions with house pickled vegetables & aioli on a fresh baguette 12

**“Pork banh moi Loaded”** above roll with poached pear & Gorgonzola 14

**Salade** poached pear, beetroot & pickled fennel salad & Roquefort 18

Scorched **duck liver parfait** with toasted baguette & blood orange marmalade 14

Lamb & mint **meatballs** with **spaghetti** in tomato sauce with green peas & feta cheese 24

**Vegetarian Lasagna** layers of autumn vegetables & pasta baked in Bechamel sauce topped with ricotta & goats cheeses 25

**Pork belly** slow-cooked in milk with fennel & onions, pomme mousseline & housemade sauerkraut 25

**Coq au vin** Chicken braised in red wine with bacon, mushrooms, orange zest & onions with orange, tarragon “dust” & pomme mousseline 25

**Spanish Seafood Stew** fresh fish, squid & mussels braised in a spicy tomato sauce with aioli & vegetable paella-style rice 25

**Steak – frites** 150-gram grass-fed, Northern NSW eye fillet steak with housemade potato fries & café de Paris butter 27

### **Seafood Special - Good Friday Dinner Service Only**

Whole herb & vegetable-stuffed snapper baked in salt

Serve for two with potato side of organic fries or seasonal green vegetables

\$70-

Pre order by 8pm Thursday

### **Sides 9**

Seasonal greens

Housemade potato fries

**Fromage** Selection of French, Italian & Australian cheeses with house breads & fruit, plates from 20

### **Desserts 9**

Vanilla **Crème Brûlée** with grape & Cognac sorbet

**Chocolate mousse** with vanilla sable biscuits & berry sauce

Selection of **housemade ice-cream** & sorbet (3 scoops)

- dark chocolate
- prune & Armagnac
- vanilla bean
- Cognac
- Grape & Cognac Sorbet

Special sweet, *ask the guy on the phone*

**Hours** Tuesday, Wednesday, Thursday & Sunday 12pm-8 | Friday & Saturday 12-9pm

### **To Order**

The best way to order is to phone in; this way you can also check on any daily specials. We will need payment when you call, so please have your credit card in hand when placing your order. Orders will take around 20-35 minutes to prepare, plus delivery time if you are not picking up. If you are a regular offender with Bistro on a Bike, please leave the details with us and we can keep the details safe at hand to process when you order.

### **Delivery Terms**

Delivery is \$6- flat fee (Redfern, Newtown, Erskineville, Darlington, City, Surry Hills, Stanmore, Petersham, Eveleigh & Paddington).  
Further afield is possible; please call us to arrange.