

BISTRO-FAX

Wines Of The Month

2007 Maiolo, Semillon Sauvignon Blanc, Margaret River, WA, \$10 per glass, \$49 per bottle

2007 Maiolo, Shiraz, Margaret River, WA, \$11 per glass, \$54 per bottle

Entrees

Blue swimmer crab and harissa soup with sweet corn	14.00
Six kumamoto oysters with red wine and shallot dressing	23.00
Roasted quail breasts with salad of baby beetroot, muscatel and hazelnut dressing	19.50
Double baked goats cheese souffle with salad of celery, frisee and walnut vinaigrette	18.50
Seared white scallop tart with tomato, fennel puree and basil oil	22.00
Slow cooked pork belly with mixed mushrooms and Asian inspired stock	19.50

Pasta

Potato gnocchi with olives, ricotta and romesco sauce	25.00
Egg angel hair pasta with crab, chilli, garlic, lemon and parsley	25.00
Pappardelle with red wine braised beef, peas and thyme	23.50

Mains

Chargrilled beef fillet steak with English spinach, hand cut chips and bearnaise sauce	38.00
Lamb loin with confit shoulder, provencale vegetables, baby spinach and thyme jus	33.50
Pan seared snapper with pencil fennel, asparagus, tapenade and sauce verge	33.00
Veal osso buco with milanese risotto and gremolata	30.00
Roasted baby chicken with broad beans, tarragon and bread sauce	28.50
Seafood stew with fragola, rouille and garlic toast	36.00

From the Grill

Lamb cutlets (three cutlets) *	35.00
King Island sirloin 220 grams *	35.00
Gourmet pork sausages *	22.00
Salmon fillet	34.00

*Served with red wine jus and a choice of steamed seasonal vegetables or mixed salad

Sides

Mesclun salad – Chips – Rocket and parmesan salad – Cauliflower cheese	
Garlic mushrooms – Glazed Dutch carrots	8.50 ea

**Celebrate with us - a brainstorming breakfast, a farewell fiesta, a decadent dinner.
Make it an eventful event at Bistro-Fax.
Ask your waiter for further details.**

All prices are GST inclusive. Bistro-Fax also offers BYO.



BISTRO-FAX

Desserts

Warm chocolate and hazelnut pudding with gold leaf	15.00
Bread and butter pudding with sauce anglaise	15.00
Poached sauterne pear with hot caramel sauce and mascarpone ice cream	15.00
Affogato with tiramisu liquor and vanilla ice cream	15.00
Selection of local cheeses served with grapes, fresh dates, celery and organic walnut bread	18.50

Dessert Wine

Brown Brothers Orange Muscat & Flora	8.00
Peter Lehman Noble Semillon	33.00

Liquor Coffee

	10.50
Irish - Jameson's Irish Whiskey	
Roman - Sambuca	
Calypso - Tia Maria	
Mexican - Kaluha	
Parisian - Grand Marnier	
Keoke - Kaluha, Creme de Cacao, Brandy	
Caribbean - Dark Rum	
Chambord - Chambord Raspberry Liqueur	
Scandinavian - Aquavit	
Mozart - Mozart Chocolate Liqueur	
Amaretto - Amaretto Almond Liqueur	
Royale - Cognac	13.50

Ports / Cognac

Courvoisier VSOP	13.50
Hennessy VSOP	13.50
Remy Martin VSOP	13.50
Martell Cordon Bleu	25.00
Hennessy XO	28.00
Remy Martin XO	28.00
Hennessy Private Reserve	31.00
Chabot XO (Armagnac)	15.00
Yalumba Galway Pipe	9.00
Penfolds Grandfather	19.00

Single Malt / Whisky

Johnny Walker Red	8.00
Jameson	8.50
Chivas Regal	10.00
Johnny Walker Black	10.00
Johnny Walker Blue	30.00
Glenfiddich 12 YO	10.00
Glenmorangie 10 YO	11.00
Glenmorangie Port Wood 10 YO	13.00
Macallan 12 YO	13.50
Dalwhinnie 15 YO	13.50
Glenfiddich 15 YO	19.50
Lagavulin 16 YO	14.00
Glenfiddich 18 YO	25.00

All prices are GST inclusive. Bistro-Fax also offers BYO.

