

# Bistro X

## S N A C K S

|                                                             |     |
|-------------------------------------------------------------|-----|
| <b>ROCK OYSTERS</b><br>Shallot vinegar, lemon               | 7   |
| <b>DUCK LIVER TARTELETTE</b><br>Black apple, comte          | 12  |
| <b>HAWKES FARM POTATO ROSTI</b><br>Yellowfin tuna           | 11  |
| <b>MELON SKEWER</b><br>Guindilla pepper, fennel polen, lime | 6ea |
| <b>BAKER BLEU SOURDOUGH</b><br>Whipped seaweed butter       | 6ea |

## E N T R E E S

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| <b>BEEF TARTARE</b><br>Egg yolk, house made crisps                          | 26 |
| <b>YELLOW TOMATO GAZPACHO</b><br>Kohlrabi, lovage                           | 24 |
| <b>CURED OCEAN TROUT</b><br>Crème fraîche, chives, rye flatbread            | 28 |
| <b>PRAWN COCKTAIL</b><br>Tomato, horseradish, chives                        | 26 |
| <b>OCTOPUS "RATATOULLIE"</b><br>Fermented capsicum vinaigrette, lime labneh | 30 |
| <b>ASPARAGUS</b><br>Nimbin Valley triple cream, tarragon                    | 24 |

## M A I N S

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| <b>SPRING PEA RISOTTO</b><br>Pickled zucchini flower                      | 34 |
| <b>WAGYU BURGER</b><br>X rated sauce, pickles, cheese, hot mustard, fries | 32 |
| <b>500G MUSSELS</b><br>Gascony butter, sourdough                          | 37 |
| <b>LINGUINE</b><br>Summer zucchinis, mint                                 | 34 |
| <b>MARKET FISH</b><br>Brown butter, capers, lemon, fennel                 | 48 |
| <b>GOLDBAND SNAPPER</b><br>Broad bean, sorrel                             | 52 |
| <b>HALF ROAST CHICKEN</b><br>Harrisa, romesco, kale                       | 52 |
| <b>DAVID BLACKMORE WAGYU DENVER</b><br>Peppercorn sauce                   | 70 |
| <b>MS 5+ EYE FILLET</b><br>Mustard, bordelaise, roast onion               | 60 |
| <b>DRY AGED PORK TOMAHAWK 650G</b><br>Sauce charcutiere, padron pepper    | 80 |

## S I D E S

|                                           |    |
|-------------------------------------------|----|
| <b>BROCCOLINI</b> mandarin, smoked almond | 16 |
| <b>CHARRED LEEK</b> hazelnut, wild garlic | 16 |
| <b>HAND CUT FRIES</b> bistro X seasoning  | 14 |
| <b>RAMARRO FARM LEAVES</b> herb dressing  | 14 |

PLEASE ADVISE OUR STAFF IF YOU HAVE ANY DIETARIES. WHILST WE ENDEAVOR TO CATER FOR ALL DIETARY REQUIREMENTS, WE DO NOT OPERATE AN ALLERGEN FREE KITCHEN AND ARE UNABLE TO RULE OUT THE ALLERGEN CROSS CONTAMINATION.

A 15% SURCHARGE APPLIES ON THE PUBLIC HOLIDAYS AND 10% ON SUNDAY