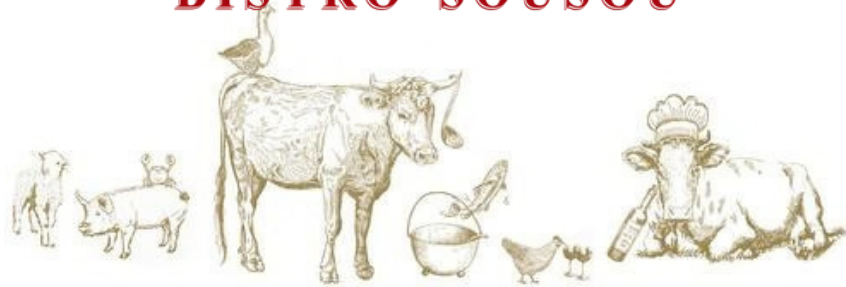


BISTRO SOUSOU



Dîner

HORS D'ŒUVRE

OYSTERS (A)	SCALLOPS (I)	CHARCUTTERIE	CRAB (I)	SNAILS
Lemon, Mignonette (2/6/12)	Artichoke purée, salmon caviar	PLATTER 24m Prosciutto, Bresaola, Sopressa, Mortadella, Cheese	CROQUETTES Bechamel, Mash potato	Parsley Garlic butter
\$12/33/64	\$31	\$32	\$22 Extra piece \$7,50	\$29

ENTRÉES

SALAD OF THE MONTH (M) Choice of different salad	\$22	ASPARAGUS Artichoke purée, Beurre blanc sauce, pistachio	\$18
PARFAIT DE FOIE DE VOLAILLE Chicken Liver Parfait, Pear compote, Brioche	\$21	BAKED CAMEMBERT Puff pastry, onion fig jam	\$25
BEEF TARTARE (90G) Homemade chips	\$24	SOUFFLÉ AU FROMAGE Gruyère Soufflé, Confit Tomato	\$26
TUNA GRAVLAX (A) Wasabi mayo, sesame seeds, caviar	\$26	CREVETTES GRILLÉES (A) Grilled Prawns, Garlic Herb Butter, Lemon	\$30

PLATS PRINCIPAUX

SUMMER GNOCCHIS Capsicum sauce, Blue, Parmesan, Pistachio	\$36	CONFIT DE CANARD À L'ORANGE Confit Duck Leg, Puy lentils, carrots, Orange duck jus	\$42
MARKET FISH (A) Fish of the month	MP	COQ AU VIN Slow-Cooked chicken in red wine, Pancetta, Truffle mash potato, onions, carrots, mushrooms	\$44
LOBSTER TAIL (A) Lemon butter sauce, greek salad and fries	\$56	LAMB RACKS Truffle mash potato, French beans, mushroom carrot purée, red wine jus	\$60
WHOLE SNAPPER (A) Rosemary potato, greek salad	\$85		

GRILLADES Our meat is sourced by our butcher in the Gippsland region and is Grass-fed.

250G SIRLON	300G SCOTCH FILLET	500G T-BONE	330G M5 WAGYU EYE-FILLET
\$54	\$66	\$80	\$90

Served with Fries and Salad.

Red wine jus, Peppercorn, Mushroom sauce or Chimichurri. Mustard service available.

EN PLUS

FRIES / ROSEMARY POTATO / SOFTSHELL CRAB AND WASABI / RATATOUILLE / GREEK SALAD

\$12

Seafood origin : Australia - (A) / Import - (I) / Mixed origin (M)

BISTRO SOUSOU

DESSERTS

PISTACHIO CRÈME BRÛLÉE	\$18
MOUSSE AU CHOCOLAT	\$18
MI-CUIT AU CHOCOLAT	\$20
TARTE TATIN	\$20
PROFITEROLES	\$20
BOMBE ALASKA	\$25 <i>Pre-order only</i>

ASSIETTE DE FROMAGES

\$36 for 3

Cheese board served with fresh fruits, crackers, condiments (GFo)

18 Month-aged Comté (Cow, semi-hard cheese, Jura) - 30g

Fourme d'Ambert (Cow, Blue cheese, Auvergne) - 30g

Camembert (Cow, pasteurised, soft cheese, Loire) - 30g

Please note that because all our ingredients are market fresh, some ingredients may be subject to change to ensure the highest quality produce is served. Please notify the waiter of any allergies you may have and note that we cannot guarantee some traces.

Weekend surcharge of 10% & a 15% surcharge applies on public holidays.