

molines

B I S T R O



Bistro Molines Sample Menu

Entrees

- Robbies Rabbit Rilette with Spicy Chutney, Cornichons and Melba Toast 24.00
Sautéed Calamari with Asian Mushrooms, Black Bean Beurre Blanc 25.00
Crumbed Lamb Brains with Tomato, Baby Caper Butter Sauce 24.00
Salade of Roasted Baby Beetroot, Binnorie Labna, Mixed Leaves, Balsamic Dressing 21.00
Gravlax of Sugar Cured Trout with Witlof and Pommegranite Dressing 25.00
Baked Figs filled with Goats Cheese wrapped in Prosciutto on a Bed of Rockette, Balsamic Reduction 24.00
Braised Mussels 'Mariniere' 25.00
Sweet Corn Chowder with a Hint of Chilli 12.00
Sautéed King Brown Mushrooms with Porcini Cream, Truffle Oil, Feuillette 24.00
Housemade Linguini with Seared Scallops and Pesto Crean 25.00

Mains

- Fillet of Blue Eye Cod with Saffron Risotto, Baby Clam and Chive Cream 39.00
Prime Beef Fillet with Parsnip Batons, Red Wine Jus and Bearnaise 39.00
Pink Duck Breast with Braised Cabbage and Orange Glaze 39.00
Fillet of Lamb with Fennel, Eggplant and Capsicum, Fresh Tomato Sauce 39.00
Tandoori Spatchcock with Sautéed Mushrooms and Cucumber Yoghurt 37.00
Braised Lamb Shanks in Red Wine with Borlotti Beans 38.00
Medaillons of Pork with Baby Spinach and Beetroot Glaze 39.00
Sautéed Lamb Kidneys with Lentils du Puy and Potato Rosti 35.00
Rack of Veal with Roasted Jerusalem Artichoke and Porcini Cream 39.00
Robbies Tripes Lyonnaise with Cavallo Nero 29.00

Desserts

- Moccha Crème Brulee with Chocolate IceCream and Tuille Biscuit 15.00
Sticky Fig Pudding with Caramelised Figs and Vanilla IceCream 15.00
Mixed Berry Semi Freddo with Raspberry Coulis 14.00
Pear and Quince Crumble with Praline IceCream 15.00
Lemon, Lime and Orange Bavarois with Citrus Compote 14.00
Strawberry Shortbread Tarte with Berry IceCream 15.00
Selection of Imported Cheeses with Nuts and Crackers 20.00