

Bistro 3 Dinner

Chef: Evan Seaward

Warm crusty loaf with olive tapenade, apple balsamic in virgin olive oil, garlic & herb butter 7
Duck liver pâté with rocket, pistachio nut & red grape salad, toasted house bread the day 12

Entrée

- † Thai style roast pumpkin & coconut soup with coriander & sour cream served with crusty bread 13
with seared tiger prawns 16
- † House salad of mixed leaves, goats cheese, apple, celery & walnuts, champagne vinaigrette 14
- † 'Hiramasa' kingfish sashimi with marinated wakame & pickled ginger salad, citrus kombu soy, 17
crisp shallot & toasted sesame 'smoking olive oil'
- † Spiced tempura soft shell crab on green papaya salad with green chilli nahm jim dressing, 18
coconut caramel glaze
- † Seared Yellow Fin tuna tataki with pickled white anchovy, shaved fennel, baby capers & 20
rocket, white balsamic & mirin dressing
- † Roast duck & lychee salad with cucumber, cherry tomato & bean sprouts, with chilli, mint & 21
lime dressing, peanut crumble
- Braised oxtail tortellini with truffled cauliflower purée, asparagus & watercress salad, thyme jus 17/27

Main Course

- Linguini pasta tossed with fresh asparagus, confit tomato, wild mushroom, baby spinach, 20/28
chilli & garlic, topped with shaved parmesan
- Linguini pasta of sautéed red claw yabbies & tiger prawns, chilli, garlic, baby spinach & 22/32
parsley, topped with parmesan
- † Wild mushroom & water chestnut risotto with baby spinach mixed herbs, shaved parmesan & 20/28
truffle oil
- † Fresh local market fish fillet of the day pan fried, served on roast garlic & rosemary potato, Market
truffled cauliflower puree & chicken jus gras Price
- † Wild barramundi fillet on white bean & chorizo salad, semi dried tomato & fetta salsa 34
- † Wok fried Moreton bay bugs in a curry laksa sauce with broccoli, baby corn & beansprouts, 38
steamed jasmine rice

Bistro 3 signature

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† Daintree saltwater whole crispy baby barramundi, served with a rich red curry sauce,
steamed jasmine rice, beansprout & herb leaf salad

Our baby barramundi is locally salt water farmed in Wonga Beach, delivered fresh to our door daily.

- † Oven roasted lamb rump on de puy lentil cassoulet rocket & fennel salad, strawberry jus 34
- † 300g 'Black Angus' sirloin steak with fondant potato, broccoli, beetroot relish & peppercorn jus 34

Side orders

- † Sautéed mixed baby vegetables 8 † Green leaf salad, champagne vinaigrette 7
† Crispy baby chat potatoes 8 † Rocket, blue cheese, pear & pistachio salad 10
† Shoestring fries 6 † Steamed rice 6

Vegetarian and children's menus available on request. Please inform staff of any food allergies.

† denotes gluten free option available please inform your waiter.

2% surcharge applies to American Express and Diners Club card payments.

All prices include GST. Public Holiday Surcharge 15%