

# bistro fax

restaurant & bar

## Dinner

### Share

Antipasto plate served with flat bread for two | \$30

Three dips – Mixed nuts and beetroot, roasted eggplant, spicy broad bean with cumin | \$14

### Start

6 oysters natural with lime segments | \$21

Terrine of rabbit and prune, crème royale, poppy seeds, frisee | \$16

Goat cheese, roasted pepper, olive pate, pecan nut terrine, pesto mayonnaise | \$14

Classic prawn cocktail, lemon cheek, ice berg, boiled egg | \$18

Pan seared king scallops, fresh mango and dill chutney, crisp lemon | \$18

Bruschetta of mozzarella, and marinated tomatoes on garlic croute | \$14

Chicken Caesar salad | \$18

Seafood salad | \$14

Chilled tomato and beetroot consommé, sour cream sorbet, micro herbs | \$14

### Fill

Spaghetti carbonara | \$22

Squid ink linguini, cream, parmesan, squid, fried mussel | \$22

Papardelle, smoked tomato, basil, oregano, mixed mushrooms | \$22

Risotto with prawns, saffron, spinach | \$30

Beans, pumpkin risotto | \$22

Braised chicken, mushrooms and red wine jus, olives, tomato, truffle polenta | \$30

Pan seared Atlantic salmon fillet with kipfler potato salad and salsa verde | \$35

Roasted South Tasman barramundi with corn purée, baby spinach | \$34

Wagyu beef burger with beetroot relish, cucumber, salad leaf, tomato, cheese and chips | \$28

Crumbed Red Emperor with chips, lemon cheek and sauce tartare | \$28

### Grill

Pasture fed Tasmanian sirloin | \$36

Black Angus beef fillet | \$38

Wagyu rump | \$35

Served with your choice of a side and either – red wine jus, béarnaise, herbed butter

### Sides

Rosemary flavoured Kifler potatoes | \$8

French fries | \$8

Stir fried mushroom | \$8

Organic mesclun mix | \$8

Rocket, parmesan, nectarines, walnuts, Balsamic dressing | \$8

Creamed spinach and corn | \$8

Steamed vegetables | \$8