

Bistro Saine

SHARED MENU

SNACKS

Champagne on arrival

Oysters - Mignonette, lemon

Linseed Crackers - Comté, braised leeks

Anchovy en Croûtes - Confit garlic crème, beurre
noisette, lemon

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ENTRÉES

Kingfish Crudo - Caper, basil, crème fraiche

Steak Tartare - Crisps, hot sauce

Chicken Liver Parfait - Baguette, cornichon, preserve

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MAINS

'Ohau' Wagyu Sirloin - Sauce Diane

Kingfish Fillet - Beurre blanc, caper, cornichon,
parsley, lemon, braised cabbage

Grilled Broccolini - Beurre blanc, toasted almond

Cos Heart Salad - Herb dressing, breadcrumbs

Frites - Aioli

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DESSERTS

Choux au Craquelin - Hazelnut, white chocolate, cocoa

Dark Chocolate Whisky Mousse - Poached seasonal fruit,
Chantilly cream

WINE MATCH AVAILABLE - \$80 PER PERSON