

BISTRO SOUSOU



DÎNER

HORS-D'ŒUVRE

HUÎTRES <i>Oysters Natural Mignonette</i> <i>Bump your Oysters with Caviar</i>	(6) \$33 (12) \$64 +\$65
CRABE ROYAL <i>Butter Poached King Crab, Beurre Blanc,</i> <i>Samlon Caviar</i>	\$30
JAMÓN IBÉRICO DE BELLOTA <i>Acorn-fed, aged 5 years</i>	\$25
COQUILLES SAINT-JACQUES GRATINÉES <i>Grilled Scallops, Ginger & Garlic Butter, Spiced</i> <i>Crumbs</i>	\$30

ENTRÉES

SALADE COMPOSÉE <i>Goats, Chèvre, Beetroot, Puy Lentil, Candied</i> <i>Walnuts, Praline</i>	\$20
FINES TRANCHES DE BŒUF WAGYU <i>Truffle Croutons, Champignon</i>	\$34
STEAK TARTARE <i>Classic Garnishes, Anchovy Sauce, Gaufrette</i>	\$27
PARFAIT DE FOIE DE VOLAILLE <i>Chicken Liver Parfait, Pear Compote, Brioche</i>	\$21
SOUFFLÉ AU FROMAGE <i>Gruyère Souffle, Confit Tomato</i>	\$26
CAMEMBERT AU FOUR <i>Baked Camembert, Fig Marmalade, Hazelnuts</i>	\$25
GRAVLAX SAUMON <i>Salmon Gravlax, Citrus, Crème Fraîche, Radish</i>	\$26

SOUPE À L'OIGNON <i>French Onion Soup, Crouton, Gruyère</i>	\$20
CREVETTES GRILLÉES <i>Grilled Prawns, Garlic Herb Butter, Lemon Cheek</i>	\$30
ESCARGOTS DE BOURGOGNE <i>Burgundy Snails in Garlic & Parsley Butter</i>	\$29

CHARCUTERIE

Jamón Ibérico de Bellota, Wild Boar,
Truffle, Venison, Duck Saucisson

\$30

PLATS PRINCIPAUX

GNOCCHIS DE POMME DE TERRE <i>Potato Gnocchi, Radicchio, Blue Cheese & Walnuts</i>	\$35
POISSON <i>Pan Roasted Barramundi, Chive Beurre Blanc,</i> <i>Salmon Roe</i>	\$44
COQ AU VIN <i>Braised Chicken, Riesling, Shallots, Mushrooms,</i> <i>Lardon</i>	\$42
CONFIT DE CANARD à L'ORANGE <i>Macedon Ranges Free Range Confit Duck Leg,</i> <i>Fennel, Fondant Potato</i>	\$42

GRILLADES

(all steaks are served with frites)

STEAK FRITES 250g / 240 Day Grain Fed Angus Porterhouse, Sousou Butter Sauce	\$49
BAVETTE 300g / Wagyu Bavette MS 6/7, Roasted Bone Marrow Butter	\$53
NY CUT PORTERHOUSE 350g / 240 day Grain Fed Angus Porterhouse	\$59
WAGYU RUMP 300g / Stone Axe Wagyu Rump M8/9, Butter Poached King Crab (100g)	\$62
SCOTCH FILLET 350g / 240 Day Grain Fed Angus Rib-Eye	\$63
CHATEAUBRIAND 500g / Rare Rostbiff, Duck Fat Potatoes, Green Beans, Red Wine Jus	\$99

EN PLUS

FRITES \$12 | SALADE VERTE VINAIGRETTE \$12 PETITS POIS À LA FRANÇAISE \$12
CAULIFLOWER GRATIN \$12 | BAGUETTE \$2PP

BISTRO SOUSOU



DESSERTS

CRÈME BRÛLÉE **\$18**

MOUSSE AU CHOCOLAT **\$18**

TARTE TATIN **\$20**

BOMBE ALASKA **\$25**

ASSIETTE DE FROMAGE

Cheese Selection Changes Daily Served with Condiments, Crackers, Pear & Muscatels

\$36 for 3

**24 month aged Gruyère Comté (Cows milk semi hard from Franche-Comté) (30g)*

**Fourme D' Ambert (Cows milk semi hard blue from French/Auvergne) (30g)*

**Double Cream (Cows milk soft triple cream from Rhone Valley) (30g)*

COFFEE-TEA-DIGESTIF



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. A 1.7% EFT surcharge applies & a 15% surcharge applies on public holidays.

Pardon, no split bills.

