

## PRIMARY

<b>SNOW PEA LEAF PESTO TOASTIE</b> – SOURDOUGH, HALOUMI, TOMATO (V)	\$15
<b>SOURDOUGH BAGUETTE</b> – CONFIT GARLIC, OLIVE OIL, PARSLEY (V)	\$4.50
<b>HOUSE SHUCKED OYSTERS</b> – YUZU DRESSING (GF)	\$4.50 EA
<b>DUCK PARFAIT AND PICKLES</b> – DUCK FAT CROUTONS (GF**)	\$19
<b>SALT AND PEPPER SQUID</b> – AIOLI, PONZU, KIMCHEE, LIME	\$19
<b>POKE BOWL</b> – TOFU FOR VEGO'S OR SASHIMI FISH OF THE DAY (GF**)	\$22/33
<b>TUNA NICOISE</b> (GF, V**)	\$23/34
<b>SCALLOPS</b> – FENNEL, APPLE, PUMPKIN (GF)	\$24/35
<b>TORTILLA</b> – PX MUSHROOMS (V)	\$14
<b>ARANCINI</b> – 'ON THE DAY' (V)	\$16
<b>STEAK TARTARE</b> – KISS PEPPER, PALM HEART, CROUTONS (GF**)	\$20

## SECONDARY

<b>MINUTE STEAK</b> – LEMON, CAPERS, WATERCRESS, FRIES (GF**)	\$30
<b>SALT WATER BARRAMUNDI</b> – MIXED GRAINS, MUSHROOM, CAULIFLOWER CREAM, GREEN BEANS (GF)	\$34
<b>RIVERINE EYE FILLET</b> – PUMPKIN, BLISTERED TOMATO, CAFÉ DE PARIS JUS (GF)	\$41
<b>CHICKEN KIEV</b> – PEAS, PARSLEY CRUMB	\$29
<b>BLACK TAGLIATELLE</b> – SEAFOOD MARINARA	\$34
<b>COMPLETELY VEGAN LASAGNA</b> – ZUCCHINI, SEMI DRIED TOMATO, CASHEW CHEESE, BASIL (GF, V)	\$28
<b>BEEF GOULASH PIE</b> – MUMS CUCUMBER SALAD, HOUSE KETCHUP	\$31
<b>PETUNA OCEAN TROUT</b> – BASIL, ROAST PEPPERS, ZUCCHINI (GF*)	\$36
<b>LENTIL TERRINE</b> – ZUCCHINI NOODLE, CAULIFLOWER (GF, V)	\$29
<b>PORK TONKATSU</b> – SLAW & NOODLE SALAD	\$32

## SUBSIDIARY

<b>FRENCH FRIES</b> – BLACK SALT (V)	\$9
<b>CABBAGE SLAW</b> – GRANA (GF, V)	\$13
<b>CRUSHED POTATO SALAD</b> – SEEDED MUSTARD, CHARDONNAY VINEGAR (GF, V)	\$11
<b>BEETROOT AND TOMATO SALAD</b> – WHIPPED FETTA, WALNUTS, WATERMELON (GF, V)	\$13

**EXECUTIVE CHEF STEVEN MEDAK**

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## **FULFILLMENT**

<b>EATON MESSED SUMMER PUDDING</b>	\$16
<b>STRAWBERRIES!!!!!! AND CREAM (GF**)</b>	\$15
<b>NO 54 – CHOCOLATE, FUDGE, PEANUT BRITTLE, ICE CREAM (GF**)</b>	\$15
<b>NEW YORK CHEESE CAKE – SALTED CARAMEL</b>	\$13
<b>AFFOGATO</b>	\$17
<b>CHEESE OF THE DAY (GF**, V) CRACKERS AND SWEET AND SOUR FIGS BLUE, HARD OR SOFT</b>	\$8EA

## **MINORS**

<b>FISH &amp; CHIPS</b>	\$13
<b>MAC AND CHEESE</b>	\$12
<b>MINUTE STEAK – CHIPS (GF**)</b>	\$15
<b>MEATBALL SLOPPY JOE</b>	\$15
<b>SALT AND PEPPER SQUID</b>	\$13
<b>VANILLA ICE CREAM – CHOCOLATE FAIRY FLOSS (GF**)</b>	\$3.5 EA

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