

FEBUARY MENU

PRIMARY

HALOUMI – HONEY, SESAME (V)	\$12
PIRAGI – LATVIAN BACON BUNS	\$2.5 EA
HOUSE SHUCKED OYSTERS – YUZU, CHARDONNAY (GF)	\$4.5 EA
GOULASH SPRING ROLL – MUMS CUCUMBER SALAD	\$16/30
SALT AND PEPPER SQUID – AIOLI, PONZU, KIMCHEE, LIME	\$19
SOY MARINATED TUNA – JALAPENO, RICE CRACKER (GF**)	\$23/34
GRILLED STONEFRUIT SALAD – BASIL, FETTA (GF,V)	\$17
SCALLOPS – SAFFRON CARNAROLI RISOTTO (GF)	\$24/36
WHITE ANCHOVIES AND SOLDIERS – SALSA VERDE	\$18

SECONDARY

MINUTE STEAK – LEMON, CAPERS, WATERCRESS, FRIES (GF**)	\$30
SALT WATER BARRAMUNDI BLACKENED – CUCUMBER, MINT, SESAME, SOY (GF**)	\$34
RIVERINE EYE FILLET – SNOW PEA LEAF, PEPPERCORN SAUCE (GF)	\$40
CHICKEN SUPREME – CHEESE STUFFED, MUSHROOMS, CIDER (GF)	\$29
ROMAN GNOCCHI – VEGETABLE GARDEN, GOATS CURD (V)	\$19/29
CHILLI CRAB FETTUCCHINI – LEMON, BUTTER, PARSLEY (V**)	\$31
DUCK BREAST – SNOW PEA LEAF SAUTÉ, PICKLED GINGER, CAMELISED ONION (GF)	\$35
PORK BELLY – ROASTED ROSTI, APPLE SAUCE (GF)	\$33

SUBSIDIARY

FRENCH FRIES – BLACK SALT (V)	\$10
CABBAGE SLAW – GRANA (GF, V)	\$13
CAESAR SALAD (GF**)	\$14

FULFILLMENT

TIRAMISU	\$16
DROPPED RASPBERRY ICE CREAM CONE – (GF**)	\$15
NO 54 – CHOCOLATE, FUDGE, PEANUT BRITTLE, ICE CREAM (GF**)	\$15
AFFOGATO	\$17
CHEESE OF THE DAY (GF**, V) CRACKERS AND SWEET AND SOUR FIGS	\$8EA
BLUE, HARD OR SOFT	

MINORS

FISH & CHIPS	\$13
MINUTE STEAK – CHIPS (GF**)	\$15
SALT AND PEPPER SQUID	\$13
VANILLA ICE CREAM CONE – FAIRY FLOSS (GF**)	\$6 EA

EXECUTIVE CHEF STEVEN MEDAK

MENU CHANGES EVERY MONTH!
10% SURCHARGE FOR PUBLIC HOLIDAYS
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