

APRIL MENU

PRIMARY

GRILLED HALOUMI – HONEY, KISS PEPPER (GF,V)	\$12
SOFT DINNER BUN	\$2 EA
HOUSE SHUCKED OYSTERS – YUZU, CHARDONNAY (GF)	\$4.5 EA
CRISPY EGGPLANT – ROMESCO, BUFFALO MOZZARELLA, CHARD (GF**)	\$19
CRAB ROLL – CRÈME FRAICHE, LEMON	\$24/32
SALT AND PEPPER SQUID – AIOLI, PONZU, KIMCHEE, LIME	\$19
COCONUT PRAWNS – NOODLE, TURMERIC, GINGER (GF**)	\$21/36
BUTTERMILK FRIED TOFU – KATSU CURRY SAUCE, RICE, PICKLED VEG (GF**V)	\$17/27
GNOCCHI ALLA ROMANA – BEURRE NOISETTE, GRANA (V)	\$17/27
CHICKEN WINGETTS – PERI PERI	\$17

SECONDARY

MINUTE STEAK – LEMON, CAPERS, WATERCRESS, FRIES (GF**)	\$30
SALMON – CHARRED LEEK, MUSHROOMS (GF*)	\$35
VEAL CUTLET – BRAISED CABBAGE, BACON, GRAVY (GF**)	\$37
FISH & CHIPS – MUSHY PEAS, TARTARE	\$29
SPATCHCOCK A L'ORANGE – SAGE, BUTTER, GNOCCHI	\$32
DUCK PANCAKES – HOI SIN, ASAIN VEG	\$35
CRISPY PORK BELLY – ASIAN GREENS, SOY (GF**)	\$34
LAMB CUTLETS – SALSA VERDE MASH (GF**)	\$38

SUBSIDIARY

FRENCH FRIES – BLACK SALT (V)	\$10
CABBAGE SLAW – GRANA (GF, V)	\$13
HOUSE MIXED LEAVES – CHARDONNAY VINAIGRETTE (GF, V)	\$10

FULFILLMENT

STICKY DATE PUDDING	\$15
LEMON & LIME MERINGUE CONE (GF**)	\$16
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

EXECUTIVE CHEF STEVEN MEDAK

MENU CHANGES EVERY MONTH!
10% SURCHARGE FOR PUBLIC HOLIDAYS
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