

MARCH MENU

PRIMARY

GRILLED HALOUMI – HONEY, SESAME (GF,V)	\$12
SOFT DINNER BUN	\$2 EA
HOUSE SHUCKED OYSTERS – YUZU, CHARDONNAY (GF)	\$4.5 EA
CRAB ROLL – CRÈME FRAICHE, LEMON	\$24/32
SALT AND PEPPER SQUID – AIOLI, PONZU, KIMCHEE, LIME	\$19
TUNA & LETTUCE TACOS – AVRUGA CAVIAR (GF)	\$24/36
QUAIL WALDORF – (GF)	\$20/29
GNOCCHI ALLA ROMANA – BEURRE NOISETTE, GRANA (V)	\$17/27
CHICKEN WINGETTS – PERI PERI	\$17

SECONDARY

MINUTE STEAK – LEMON, CAPERS, WATERCRESS, FRIES (GF**)	\$30
HUMPTY DOO BARRAMUNDI – BEETROOT, ORANGE, WHIPPED FETTA (GF)	\$34
VEAL CUTLET – BRAISED CABBAGE, BACON, GNOCCHI (GF**)	\$37
FISH & CHIPS – MUSHY PEAS, TARTARE	\$29
BUTTERMILK FRIED TOFU – KATSU CURRY SAUCE, RICE, PICKLED VEG (V)	\$17/27
PRAWN FETTUCCINI – LEMON, BUTTER, PARSLEY, CHILLI (V**)	\$36
DUCK PANCAKES – HOI SIN, ASAIN VEG	\$35
CRISPY PORK BELLY – SWEET POTATO, SNOW PEA LEAVES, GRAVY (GF**)	\$34

SUBSIDIARY

FRENCH FRIES – BLACK SALT (V)	\$10
CABBAGE SLAW – GRANA (GF, V)	\$13
PUMPKIN & CUCUMBER SALAD – TAHINI YOGURT, CHARD (GF, V)	\$12

FULFILLMENT

ALFA JORES – MILK CARAMEL, BISCUIT, FIG ICE CREAM	\$16
CREAM CARAMEL – CANDIED PUFF, ORANGE (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 EA

EXECUTIVE CHEF STEVEN MEDAK

MENU CHANGES EVERY MONTH!
10% SURCHARGE FOR PUBLIC HOLIDAYS
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