

MAY/JUNE MENU

PRIMARY

GRILLED HALOUMI – HONEY, KISS PEPPER (GF,V)	\$12
SOFT DINNER BUN	\$2 EA
HOUSE SHUCKED OYSTERS – YUZU, CHARDONNAY (GF)	\$4.5 EA
ONION & SWEET POTATO BHAJI – COS, MINTED YOGURT, SOFT BUN	\$19
CRAB ROLL – CRÈME FRAICHE, LEMON	\$24/32
SALT AND PEPPER SQUID – AIOLI, PONZU, KIMCHEE, LIME	\$19
SEARED YELLOW FIN TUNA – PALM HEART, AVRUGA CAVIAR, ORANGE (GF)	\$24/36
GREEN FETTUCINI – PESTO, PEAS, GREMOLATA, GRANA (V)	\$18/28
GNOCCHI ALLA ROMANA – BEURRE NOISETTE, GRANA (V)	\$17/27
CHICKEN WINGETTS – SMOKEY BBQ SAUCE	\$17

SECONDARY

MINUTE STEAK – LEMON, CAPERS, WATERCRESS, FRIES (GF**)	\$30
SWORDFISH – BRUSSELS SPROUTS, BACON, CAPERS, LEMON (GF*)	\$33
SLOW COOKED BEEF RIBS – BRAISED FENNEL, RED CHIMMI CHURRI	\$39
FISH & CHIPS – MUSHY PEAS, TARTARE	\$29
SPATCHCOCK A L'ORANGE – SAGE, BUTTER, GNOCCHI	\$34
DUCK PANCAKES – HOI SIN	\$36
CRISPY PORK BELLY – ASIAN GREENS, SOY (GF**)	\$34
CRUMBED LAMB CUTLETS – GLAZED CARROT, CARAMELISED SHALLOT (GF**)	\$37

SUBSIDIARY

FRENCH FRIES – BLACK SALT (V)	\$10
CABBAGE SLAW – GRANA (GF, V)	\$13
HOUSE MIXED LEAVES & SHAVED VEGETABLES – CHARDONNAY VINAIGRETTE (GF, V)	\$11

FULFILLMENT

CHOCOLATE FONDANT – VANILLA ICE CREAM, CARAMEL PEARLS (15 MIN)	\$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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