

PRIMARY & SECONDARY

SOFT DINNER BUN (V)	\$2 EA
FRESH HOUSE SHUCKED OYSTER – YUZU, CHARDONNAY (GF) OR KILPARTICK	\$4.5 EA
SALT AND PEPPER SQUID – AIOLI, PONZU, KIMCHEE, LIME	\$19
CORN RIBS – SMOKEY BBQ BUTTER (GF,V)	\$15
GRILLED HALOUMI – KRANSKY , HOUSE KETCHUP (GF)	\$18
SERRANO, BEETROOT, FIG, FLATBREAD (GF**)	\$22
CRAB BUNS – CUCUMBER	\$24/36
GNOCCHI ALLA ROMANA – BLUE CHEESE SAUCE (V)	\$18/28
PRAWN FETTUCCINI - CHILLI, PEAS (V**)	\$24/36
PORK BUN – HOI SIN, SHALLOTS, SESAME	\$17/32
MINUTE STEAK – LEMON, CAPERS, FRIES (GF**)	\$30
SALMON FILLET – BRUSSELS SPROUTS, JERUSALEM ARTICHOKE, SWEET POTATO (GF)	\$36
RIVERINE BEEF RUMP CAP – POTATO DAUPHINOISE, BRAISED BEETROOT AND CABBAGE (GF)	\$35
BEEF GOULASH PIE – MUSHROOMS	\$32
CAJUN CHICKEN BREAST – BEETROOT, PERSIAN FETTA, ORANGE (GF)	\$33
DUCK BREAST TACOS – SOFT TORTILLA, CORN, SALSA (GF**)	\$36
CRISPY PORK BELLY – APPLE SAUCE, PISTACHIO, CARROT (GF)	\$35
SLOW COOKED LAMB SHANK – TOMATO, PUMPKIN, SALSA VERDE (GF)	\$33

SUBSIDIARY

FRENCH FRIES – BLACK SALT (V)	\$10
CABBAGE SLAW – GRANA (GF, V)	\$13
MUSHY PEAS – MINT, OLIVE OIL (GF, V)	\$11
BRUSSELS SPROUTS – BACON, HAZELNUTS, PARMESAN (GF,V)	\$14

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FULFILLMENT

APPLE CRUMBLE – RHUBARB	\$15
CHOCOLATE FONDANT – ICE CREAM	\$15
LEMON MERINGUE TART – RASPBERRY (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 BLUE, HARD OR SOFT	\$8EA

MINORS

FISH & CHIPS	\$14
GNOCCHI ALLA ROMANA – GRANA	\$12
MINUTE STEAK – CHIPS (GF**)	\$15
SALT AND PEPPER SQUID	\$14
VANILLA ICE CREAM CONE – FAIRY FLOSS (GF**)	\$8

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MENU CHANGES EVERY MONTH!
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