

Bistro St Jacques

Summer Take Away Menu - January 2022

Three Courses \$69.00

Delivery from \$10.00

All wines 30% off with any three-course order, please see our wine list on our website

Card fee of 1% or 2% for AMEX

Choose one from the following options for each course:

Entrée

Coquilles St Jacques: seared scallops with Basque Txistorra sausage & fresh garlic breadcrumbs

House-made charcuterie: duck liver parfait, country style pork terrine, rabbit rilletes with pickled cucumber & house baguette

Heirloom tomato & Comté tart served with a summer vegetable salad & mustard dressing

Main Course

NSW grass-fed eye fillet steak with hand-cut organic potato chips & bordelaise sauce

Pan-roasted blue eye cod fillet with roasted artichoke, asparagus & green olives & sauce Choron

Slow roasted portabello mushrooms with chargrilled broccolini, garlic, lime & chilli on green herb-buttered fregola sarda (vegetarian/can be vegan)

Dessert or Fromage

Selection of Australian, French & Italian cheeses with house-made bread & crackers, fruits, nuts & honeycomb, 2 cheeses (+10 on three course menu)

Mini tarte au citron with a Cointreau & raspberry jelly, crystallised citrus peel & cream Chantilly

Warm dark chocolate & hazelnut brownie with coconut ice-cream, whiskey sauce & toffee cage

Seafood Picnic Extraordinaire \$325.00 (for 2-4 people)

Menu below...

House-made organic NSW spelt flour baguette with whipped dill butter

Appellation Sydney rock oysters with fresh lemon & mignonette sauce ½ dozen

Poached prawns marinated in extra virgin olive oil with lemon, garlic & fresh parsley

Mussels Escabeche - mussels with aromatic vegetables in sherry vinegar & olive oil

Seared scallops with Basque Txistorra sausage served warm

Grilled half lobster with garlic butter, capers, lemon, parsley and fresh breadcrumbs

Organic pointiac potato salad, Dijon & shallot dressing

Organic mixed leaf salad with oak leaf, shaved fennel & dill

House made aioli

House made Romesco sauce

Tart au citron with fresh berries & crème Chantilly