



— bisiro & bar —

LUNCH MENU

LUNCH SPECIAL

RAGU BIANCO PASTA 28

Duck ragu, truffle, pecorino cheese

ZUCCHINI AND SHISO PESTO PASTA V 28

Grilled zucchini, shiso pesto, burrata

MUSHROOM RISOTTO NF V 28

Crème, mushroom, grana padano, truffle butter

STEAK FRITES 45

Cut of the day, skin on fries, Bordelaise sauce

FROM THE SEA

CAVIAR GF NF

Caviar, rice blini, nori crème fraîche, oyster cream

Kaviari caviar Kristal 30g 180

N25 caviar Oscietra 30g 250

ROCK OYSTER DF GF NF

Sydney Rock Oyster, shiso mignonette

6.5 ea.

TUNA & BONITO DF GF NF

Tuna, smoked bonito, tomato ponzu, yuzu gel, jalapeno kosho ponzu

28

UDON

MORETON BAY BUG NF 49

Moreton Bay bug, beurre blanc, bisque, grapefruit

MUSHROOM NF V 36

Mushroom, brown butter, pecorino

BEGINNINGS

CHICKEN LIVER PARFAIT DF GF 28

Chicken liver, date, cranberry yuzu jelly, lavender jus

STRACCIATELLA GF VG 27

Stracciatella, smoked tomato, pine nut, tomato onion jam, peach, basil

BONE MARROW NF 22

Bone marrow custard, bacon jam, uni, ikura on crumpet

BEEF TARTARE DF GF NF 29

Beef tartare, Avruga caviar, potato nest, egg yolk, nashi pear

ONION DF GF NF 18

Slowcooked onion, vegan jus, cashew butter, nori

TO SHARE

TOMAHAWK GF NF 155/kg

MBS 5+ tomahawk, mustard, chimichurri, beef jus

WHOLE DUCK 160

Wollemi duck with duck sausage, quince umeboshi, jus de poulet

FLOUNDER GF NF 95

Flounder, beurre blanc, salad

WHOLE SPATCHCOCK NF 58

Spatchcock yakitori, grilled okra, miso cassoulet, corn, tofu

BAR MENU

MIXED OLIVE 6 WITLOF SALAD 12

FRIED OLIVE 8 DUCK SAUSAGE 25

with coconut labneh/coconut cacik

w. umeboshi quince, cumquat

BRESAOLA & SOURDOUGH 25

PLATES

MURRAY COD NF 42

Murray cod, orange fennel, anise butter glaze, zucchini flower fritter, davidson plum

SPATCHCOCK GF NF 33

Spatchcock yakitori, grilled okra, corn, tofu

SUGARLOAF DF VG 28

Sugarloaf, tahini, persimmon marmalade

PORK FRITTER DF GF NF 28

Porkhead fritter, cauli, tomato jam, pepper jus

SIDES

SHOKUPAN NF 15

House baked bread, mushroom butter

WITLOF SALAD DF GF 12

Witlof, agrodice, pistachio, orange, apple balsamic

GARDEN SALAD DF GF NF 12

Seasonal green, lemon dressing

POMME PUREE GF NF 15

Mashed potato w. nori

BROCCOLINI & BEANS DF VG 21

Charred seasonal peas, broccolini, smoked macadamia cream, pea tendrils

SWEET ENDINGS

STRAWBERRY NF 22

Strawberry, cardamom, grapefruit

COCONUT DF GF NF VG 22

Coconut, kiwi, pineapple, basil

CHOCOLATE CAKE 22

Chocolate cake, orange, cocoa ice cream

Please note a 10% surcharge applies on Sundays,
a 15% surcharge on public holidays. Groups of 8 or more will be required to pre-order and a 10% surcharge applies