

BISTRO 81

HOW TO ORDER

Our menu is designed for sharing and we recommend approx. 3 x small plates, 1 x large and 1 x side per couple

Small plates

Breads 'n' Dips, Cibatta and toasted pitta, Spanish evoo, pistachio dukka and dip of the day v \$16

Pan seared Scallops and Prawns, Pickled fennel, Salsa verde, breakfast radish and nduja gf/df/nf \$20

Pork Hock and Pancetta Croquettes, Smoked cornichons and caper emulsion \$16

Duck and Pork Rillettes, Cherry gel, hazelnut oil and brioche tostada gm \$16

Aged Spanish J'amon, Soured cantaloupes, whipped smokey feta, black vinegar and almonds gf \$16

Flame grilled Chorizo, Devilled chick peas, dusted pork belly and tamarind gf,nf,df \$15

81 Signature Calamari, Lemon myrtle, nori, preserved lemon mayo and crudité's gf,nf \$15

Roasted beef spare Ribs, Truffled pomme' pure, onion glaze, tomato mostarda and waldorf gf \$16

Cauliflower Florets, Cashmere peppers, cumin, sweetened curd and chives v/gf \$12

Breaded haloumi with tellaggio, Pumpernickel, vino cotto and baby pear v \$13

Large Plates

Spiced boneless chicken legs gf \$32
Warm rice salad, puppad crisps, cranberry and buffalo milk dressing

Twice cooked pork belly gf \$32
Plums, Brussels sprouts, toffee apple and crackling

12 Hr slow cooked lamb neck \$35
Ancient grains, harissa, mint, smoked ricotta and whey

Stack of mushrooms v/gf \$20
Chermoula, goat cheese, chaat and sour grapes

Saffron scented Seafood Paella \$32
Fennel chorizo and reggiano

From the grill

Steaks from the grill served with sweet potato, yuzu and romesco

300gm Scotch fillet \$36

450-500gm Flank Steak for two \$40

Market Fish of the day \$MP

Sauces- Choice of: Pink peppercorn, wild mushroom, miso butter (all gf)

Sides

Charred broccolini vm/gf \$8
Burnt butter béarnaise and serrano dust

Heirloom carrots \$8
Goat cheese, cider and nuts 'n things

Battered steak cut chips \$8
Chilli salt and garlic aioli

Tomato varieties gf \$8
Pickled cukes, candied walnuts, onion and Meredith fetta

Dessert

Rose water pannacotta gf \$13
Cardamom gel, pistachio, passion fruit and new season citrus

Triple chocolate mousse cake \$13
Layered chocolate mousse cake, blue berry white choc ganache' and caramel macaroon

Flourless orange and frangipane gf \$13
Lemon vanilla cream and macerated spring fruits

gf = Gluten Free // df = Dairy free // v = Vegetarian //
nf = Nut free // gm = Gluten modified // vm =
Vegetarian modified



GLOSSARY: Spanish Evoo – Spanish olive oil / Nduja - Cured spicy spreadable salami / Rillettes - Rustic pate / Tamarind - African fruit / Tomato mostarda - Northern Italian condiment / Chermoula – Moroccan marinade / Yuzu – Citrus fruit / Romesco - Nut and red pepper-based sauce / Serrano – Ham dust / Pickled cukes – Pickled cucumber