

Mistelle

ENTREE

- Mixed olives 7
- Miller & Baker Sourdough, whipped butter 6
- French onion soup 18
- Chicken liver parfait, onion jam, bread 16
- Roasted Nectarine with honey, stracciatella, tarragon dressing 22
- Steak tartare maison, spring leaves , croûton & quail egg 24
- Home-smoked salmon, dill-lemon ricotta, apple pickles, almonds 25
- Mistelle's house made charcuterie selection, served with sourdough (for 2) 39

PLAT

- Grass fed beef rump, pomme Anna, onion confit, red wine jus 43
- Confit duck leg, butternut fondant, orange sauce, confit onion & thym oil 41
- Fondant Kohlrabi, pea puree, agrume sauce, baby onion, amaranth leaves 38
- Fish du jour , sage beurre blanc, edamame , roast radicchio, chia seed crisps 40

SIDE DISH

- Broccolini, almonds romesco sauce, preserved lemon dressing 15
- Frites and aioli maison 12

DESSERT

- Caramelised apple with streusel & chantilly 16
- Cheese of the day 15
- Crème brûlée 15

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GROUP MENU

\$85 PER PERSON

SHARED ENTREES

Roasted Nectarine with honey, stracciatella, tarragon dressing
Home-smoked salmon, dill-lemon ricotta, apple pickles, almonds
Mistelle's house made charcuterie selection, served with sourdough

CHOICE OF MAIN

Fondant Kohlrabi, pea puree, agrume sauce, baby onion, amaranth leaves
Confit duck leg, butternut fondant, orange sauce, confit onion & thym oil
Fish du jour, sage beurre blanc, edamame, roast radicchio, chia seeds crisps

SIDE DISH

Broccolini, almond romesco sauce, preserved lemon dressing

CHOICE OF DESSERT

Cheese of the day
Caramelised apple with streusel & chantilly
Crème brûlée

PLEASE LET OUR STAFF KNOW ABOUT ANY DIETARY ALLERGIES UPON ARRIVAL.
EFTPOS PAYMENTS WILL INCUR A 1.5% SURCHARGE.

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FORMULE MENU

- 2 COURSES (ENTRÉE & MAIN): \$65
- 2 COURSES (MAIN & DESSERT): \$62
- 3 COURSES: \$69

ENTRÉE

Roasted Nectarine with honey, stracciatella, tarragon dressing
Home-smoked salmon, dill-lemon ricotta, on leaves with almonds
Chicken & Ham hock terrine, pickles, dijon mustard, leaves

MAIN

Steak frites with red wine jus and shallots.
Blanquette de Veal in a creamy white sauce serve with rice
Fish du jour, butternut puree, beurre blanc, fried kale

DESSERT

Cheese of the day
Crème brûlée

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LA TERRASSE BAR MENU

WE PROVIDE TABLE SERVICE.
GET COSY, WE WILL SERVE YOU SHORTLY.

- Mixed olives 7
- Miller & Baker Sourdough, whipped butter 6
- Tapenade d'olives noires, croûtons 13
- Chicken & Ham hock terrine, dijon mustard, leaves 18
- Chicken liver parfait, onion jam, bread 16
- Roasted Nectarine with honey, stracciatella, tarragon dressing 22
- Steak tartare Maison, leaves, croûtons & quail egg 24
- Home-smoked salmon, dill-lemon ricotta, apple pickles, almonds 25
- Mistelle's house made charcuterie selection, served with sourdough (for 2) 39
- Frites and aioli maison 12
- Cheese of the day 15

OPENING HOURS

LA TERRASSE

Tuesday to Friday from 4pm
Saturday : from 12pm
Happy Hour 4pm-6pm

DINING ROOM

Tuesday: Test Kitchen from 6pm
Wednesday - Friday: from 5.30pm
Saturday : from 12pm

PLEASE INFORM STAFF OF ALL DIETARY ALLERGIES ON ARRIVAL.
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DESSERT

Caramelised apple with streusel & chantilly **16**

Cheese of the day **15**

Crème brûlée **15**

DESSERT WINES & FORTIFIED

Glass/Bottle

NV Myattsfield "Nancy Myatt" PX 500ml Bickley WA **10/70**

2017 Carmes de Rieussec Sauternes 375ml Bordeaux FR **74**

NV Myattsfield Mistelle White (chilled) 60ml Bickley WA **11**

SPECIALITY COFFEE TEA

Fresh Coffee Cup from *Leftfield Roasters* **4**
(regular milk only/ Decaf option)

Espresso | Long Black | Flat White | Cappucino | Double espresso

Loose Leaf Tea Pot *Ruby Chai* **5**

English Breakfast | Earl Grey | Green Sencha | Peppermint
Chamomile, Orange & Liquorice

DIGESTIF TROLLEY

Ask the waitstaff to show you our French Collection trolley