

# Dinner

[ bistro c ]

est. 1992

14	<b>ciabatta</b> dukkah, sweet balsamic, olive oil-df,v	<b>chargrilled eye fillet</b> pressed potato leek terrine, glazed baby turnips, bacon bourbon jam, sticky jus -gf	56
36/70	<b>coffin bay natural oysters</b> strawberry kaffir lime nam jim -gf,df	<b>caramelised pork belly</b> roasted root vegetable, pear relish, toffee pear, cider fraiche, crackling -gf	40
20	<b>whipped chickpeas</b> chickpea crumble, pommegrante, sumac, lavosh -df, v/ *gf available	<b>one pan / two pan</b> fresh local seafood spaghetti basil, garlic, olive oil, roma tomato *gf available	44/82
22/26	<b>our famous calamari</b> sweet chilli, lemon, coriander -df/*gf available	<b>miso glazed atlantic salmon</b> ramen noodles, asian greens, shiitake mushroom, green tea ginger dashi -df	45
28	<b>ocean trout sashimi</b> lime chilli dressing, tortilla crumb, pickled cactus, jalapeno, soured cream -gf	<b>confit duck leg</b> spiced fregola, carrot purée, dates, molasses, kale crisps -df	43
30	<b>pork + prawn tortellini</b> xo butter, grilled prawn, crispy shallot, prawn oil, micro coriander	<b>chargrilled eggplant</b> artichoke pavé, confit tomato, macadamia pistou, vegan feta, passata -gf,df,v	38
29	<b>beef tataki</b> king brown mushroom, wakame chimmichurri miso eggplant, garlic crisps -df	<b>open spring chicken pie</b> kipfler, speck, brussel sprouts, fricassee, pickled blueberries, sticky jus, butter puff pastry	39
27	<b>seared scallops</b> morcilla sausage, cauliflower puree, green apple, pedro ximenez -gf		
26	<b>silken tofu + cashew panna cotta</b> smashed radish + mustard seed salsa, curry leaf, roast tomato + ginger gel -v, df, gf		

## sides

<b>iceberg</b> - salted ricotta, caper vinaigrette, lemon-gf	all 15
<b>broccolini</b> - green beans, goats curd, seeds-gf	
<b>noosa reds tomatoes</b> - burratina, basil, red onion, vincotta-gf	
<b>woodsie's roast potatoes</b> - truffle mayonnaise	
<b>fries</b> - aioli-df/gf	12

GF - GLUTEN FREE DF - DAIRY FREE V - VEGAN

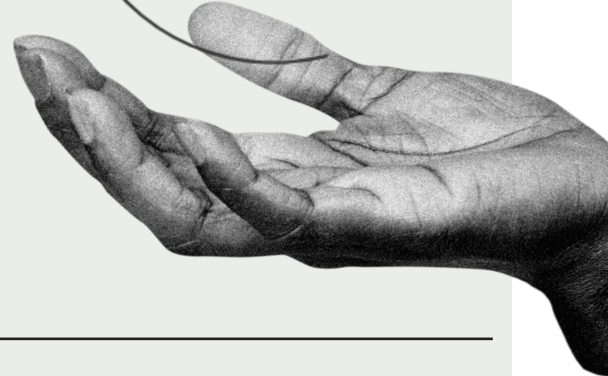
\* WHILST ALL CARE IS TAKEN TO MAINTAIN A CROSS CONTAMINATION FREE KITCHEN WE CANNOT GUARANTEE THAT OUR FOOD IS 100% ALLERGEN FREE  
10% SERVICE FEE ON TABLES 10 GUESTS AND ABOVE. SPLIT BILLS CANNOT BE ACCOMMODATED

Check out

UPCOMING  
EVENTS

ON OUR WEBSITE &  
SOCIAL MEDIA

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kids

- calamari**- chips, lemon, aioli-df \*gf available 18 /26
- battered flathead**- chips-df
- steak skewers**- chips, beans-df/gf
- grilled salmon**- roast chat potatoes, broccolini-df/gf
- spaghetti bolognese**- parmesan -\*gf available
- chicken slider**- brioche bun, chips, mayo-df

\*vegetarian available on request

treats

- ice cream**- choice of vanilla or chocolate, with m&m's and marshmallows 10
- chocolate brownie**- vanilla bean ice cream, chocolate sauce 10
- kids pack**- drawing, puzzles, crayons 5

drinks

- adopt me**- pineapple, mango, passionfruit, coconut all 15
- tik tok**- orange juice, pineapple float
- berry avenue**- apple juice, cranberry juice, mixed berries
- roblox**- apple juice, guava, strawberry

desserts

- sticky date + ginger pudding**- pear ice cream, orange crisp, brandy butterscotch, macadamia crumble-gf all 16
- mars bar caramel chocolate delice**- vanilla bean gelato, raspberry soil
- coconut kaffir tapioca pudding**- lychee + minted pineapple salsa, burnt kaffir lime syrup- df,gf,v
- lemon, raspberry + passionfruit sorbet**- pistachio nut biscotti - df, v
- morello cherry + semifreddo**- drunken cherries, sticky cherry and drambuie syrup
- maleny triple cream brie**- whipped quince, muscatels, balsamic, celery salt lavosh 20

to finish

- bistro c classic**- double espresso, vanilla, vodka, tia maria, kahlua all 22
- chocolate mint espresso**- double espresso, mint liquor, chocolate liquor, kahlua
- jaffa**- double espresso, cointreau, chocolate liquor, kahlua
- salted caramel colada**- malibu, spiced rum, coconut ice cream, salted caramel
- toblerone**- baileys, frangelico, tia maria, chocolate liquor, ice cream

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