

STARTER

\$7 each
**Beef
Empanada**
Sour cream

\$8
Bread
Served with Butter
Extra \$1.5

\$8 each
**Stuffed
Zucchini flower V**
Ricotta, Dill, Lemon Powder

ENTREE

Kimchi Gnocchi Gratin V \$24
Crispy Gnocchi, Salted Ricotta, Crumb

Pork Jowl Ssam DF \$25
Pork Jowl, Cos, Bean curd paste

Tuna Crudo GF \$32
Ponzu, Wasabi Cream Fraiche,
Leek, Fingerlime, Shiso

Steak Tartare \$26
Cornichon, Eshallot, Mustard, Truffle Pecorino

Burrata Cheese V \$28
Seasonal Fruit, Basil Oil

Seared Scallop GF \$28
Carrot Brown sauce, Apple, Witlof,
Green peppercorn

MAIN

250g Steak Frites GF \$55
Compound butter, Veal Jus, Chips

Dry Aged Duck Breast GF \$45
Radicchio, Port wine Jus, Eshallot,
Cauliflower Purée, Walnut Dressing

Zucchini Linguinie \$31
Zucchini flower, Pea, Anchovy,
Salted Ricotta

Crab Bisque Linguinie \$36
Shellfish umami bisque, Pangritata, Chili oil

Vongole Linguinie \$35
Clam, Chili, Garlic, Parsley

Beef Cheek Pappardelle \$35
Slow cooked beef cheek ragu, Truffle
Pecorino, N'duja

SIDES

Fries V \$13

House salad VV GF \$15

**Broccolini with
Anchovy dressing GF** \$18

Creamy Mash V GF \$15

**Carrot with
Macadamia
praline V GF** \$19

DESSERTS

Tiramisu

Sticky date \$16

Torta Caprese

Kids \$18

Burger w/ Chips

Bolognese

Remy Bistro

DRINKS

BEER / WINE

House Wine	\$12.0
A selection of White / Red	
Asahi Lager - 5%	\$10.0
Wild Yak Pacific Ale - 4.2%	
Apple Cider - 4.5%	

ICED DRINKS

Peach Iced Tea	\$8.0
Lemon Iced Tea	
Green Grape Ade	\$8.5
Passion Fruit Ade	
Lychee Ade	
Yuzu Ade	
Blue Lemonade	
Grapefruit Ade	

COFFEE

Espresso	\$4.5
Long Black	\$5.0
Piccolo	
Latte	
Flat White	
Cappuccino	
Mocha	\$5.5

WATER / SOFTY

600mL Still	\$4.0
500mL Sparkling	\$5.0
1L Sparkling	\$9.0
Soft Drinks	\$5.0
Coke, Coke Zero, Sprite, Fanta	

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