

# BISTRO H

by harrisons

## PICKINGS

SOURDOUGH BAGUETTE 9.0  
HOUSE BUTTER

MARINATED OLIVES ▽ 9.0  
FENNEL SEED, CHILLI, LEMON

WELSH RAREBIT & HAM 12.0  
HOCK CROQUETTES  
WITH BRANSTON PICKLE

CAULIFLOWER POPCORN ▽ 11.0  
PAPRIKA MAYO

BFD 3PC 26.0  
BOMBAY FRIED DUCK,  
MANGO CHUTNEY

PIG'S EARS GF 12.0  
APPLE SAUCE

PRAWN TOAST 14.0  
FINGER LIME MAYO

CHICKEN LIVER CANOLLI 6.5ea  
PX JELLY

## THE GRILL

RIB EYE 300G 36.0  
CAPE GRIM, TAS  
(PASTURE FED)

FLAT IRON 250G 28.0  
MAYFIELD, NSW  
(70 DAYS GRAIN FED)

CHATEAUBRIAND (650G) 90.0  
BLACK ANGUS (PASTURE FED)  
PARIS MASH, TRUFFLED GREEN  
BEANS (SERVES 2)

**CONDIMENTS**  
MUSTARD, BEARNAISE SAUCE,  
CAFE DE PARIS BUTTER

HARRY'S CHEESEBURGER 22.0  
GROUND BEEF, BRIOCHE BUN,  
MUSTARD & PICKLES WITH  
FRIES - NO VARIATIONS

## FOR THE TABLE

SMOKED PORK HOCK 59.0  
'ROLL UPS'  
HONEY ROASTED, TACOS,  
APPLE, JANE'S KIMCHI

LAMB SHOULDER 79.0  
14HR SLOW ROASTED,  
SPICES OF MADRAS,  
CARROTS & CARDAMON,  
PESHWARI SALAD, ROTI

## SIDES

FRENCH FRIES 8.0

ROCKET, ALMONDS,  
PARMESAN 8.0

COLESLAW 8.0

TODAY'S GREENS 8.0

50/50 MASH 8.0

SERVING LUNCH DAILY  
FROM 12 NOON AND  
DINNER FROM 6PM

JOIN US FOR BRUNCH  
EVERY SAT & SUN FROM  
10AM

EASTER SUNDAY BRUNCH  
9AM - BOOKINGS ONLY

BISTRO H USES THE BEST  
LOCAL AND AUSTRALIAN  
SOURCED PRODUCTS,  
SERVED SIMPLY AND WITH  
RESPECT.  
- Spencer Patrick

HEAD CHEF:  
TYRONE MCCONNELL

## TO START

1/2 DOZ HERVEY BAY 26.0  
SCALLOPS  
GARLIC AIOLI & HERB CRUMB

PATE DE FOIE GRAS ONION 27.0  
MARMALADE, BRIOCHE

GRILLED CALAMARI 19.0  
NDUJA SALAMI, ASH CRUMB,  
INK MAYO

NTH QUEENSLAND COBIA 22.0  
CITRUS CURED, TAMARIND,  
GREEN PAW PAW, RADISH,  
CRACKER

SALT BAKED BEETROOT ▽ 20.0  
SALAD  
RADICCHIO, MUNGALLI  
FETA, BUCKWHEAT, SPICED  
HONEY

## MAINS

PUMPKIN GNOCCHI ▽ 38.0  
BURNT BUTTER, SPINACH, SAGE,  
GOATS CHEESE

PORK COTOLETTA 34.0  
BREADED FREE RANGE PORK,  
CABBAGE, RADISH SALAD

BARRAMUNDI 36.0  
ROASTED, PANZANELLA SALAD

QLD SPANNER CRAB 38.0  
OUR LINGUINE, CHILLI,  
GARLIC, HERBS

OX CHEEK GF 38.0  
12HR RED WINE BRAISED,  
50/50 MASH, BACON,  
BEER ONIONS

LET'S GET SOCIAL!  
Share your foodie shots #bistroh @bistro\_h  
GF = gluten free // V = vegetarian  
- some dishes contain nuts