

# JAMES SAID

## BISTRO DINNER

### ENTRÉES

#### SCALLOPS

Charred Harvey Bay scallops, ruby grapefruit & gin vinaigrette  
36

#### KINGFISH CRUDO

Pickled spring rhubarb, broken chive dressing  
32

#### FERMIER PLATE

Prosciutto, olives, white anchovies, semi-hard cheese,  
toasted baguette  
36

#### STEAK TARTARE

Hand cut Black Opal Wagyu, shallots, capers & fine herbs,  
purple congo chips  
29

#### FRENCH ONION CROQUETTES

Roasted pepper romesco  
21

#### SUMMER SALAD

Asparagus, broad beans, saffron pickled zucchini & buffalo mozzarella  
28

### OYSTERS & CAVIAR

#### OYSTERS 6.5ea

Tasmanian or Sydney Rock  
Served with your choice of dressing

#### EGGS & SOLDIERS 18ea

Egg yolk jam, egg white greviche, Siberian Anna Dutch Caviar  
on toasted croissant loaf

#### CAVIAR 125

"Oscietra" Caviar (30g) served with toast, egg white greviche,  
cured egg yolk, shallots & crème fraîche

### MAINS

#### TAGLIATELLE

Hand rolled golden yolk tagliatelle, minted pistou, crispy  
zucchini flower, Persian feta  
39

#### JOHN DORY FILLET

Native greens, heirloom tomato consommé, basil & parsley oil  
52

#### CANARD

Pan roasted duck breast, summer pumpkin purée, pickled cauliflower,  
charred fig & red wine jus  
45

#### LAMB

Parwan Prime lamb rack, spicy celeriac remoulade, sauce diable  
48

#### CHICKEN K'DAR

Moroccan spiced chicken, harissa dressed pearl couscous,  
pomegranate & apricots  
45

#### SEAFOOD PICATTA BISQUE

House made Chitarra pasta, Skull Island prawns, white fish & clams  
48

#### EYE FILLET (160g)

Southern ranges mb2+ 100 day grain finished, served with charred tawny port  
onions, romaine lettuce & bordelaise sauce  
58

### SIDES

Baby beetroot, burnt champagne honey dressing 15

Green beans, shaved brussel sprouts, elderberry yogurt &  
smoked almonds 15

Seasonal green leaf salad, radish, fennel, picked herbs, smoked  
almonds & mustard dressing 15

Salt & Vinegar shoestring fries, bearnaise aioli 15

10% Surcharge Sundays

15% Surcharge Public Holidays