

bistro elba

LUNCH - DINNER | OPEN 7 DAYS

100 -102 Ocean Beach Rd, Sorrento | Ph. 5984 4995 | www.bistroelba.com.au

HALF PRICE
OYSTERS
5 - 6PM



A 10% Surcharge
applies on Sundays

WIN A \$100 VOUCHER
Join our mailing list to go
into the draw for a \$100
dining voucher,
scan the QR code.



TO START

Huîtres; Freshly shucked Sydney rock oysters with mignonette dressing 6 ea

Buckwheat blini with Ora king salmon roe, crème fraîche & chives 6.50ea

Choux pastry puffs with whipped goats cheese and chives 5.50ea

Freshly baked rosemary & extra virgin olive oil bread to share 7

ENTREE

Twice baked cheese soufflé with apple, caramelised onions & walnut 25

La Boqueria Fuet Anis cured pork & fennel seed salami (50g)
with confit garlic scapes and baguette 24

Hand cut grass fed beef tartare with kipfler potato crisps 26

Harry's mussels Rockefeller in a pernod, spinach and fennel sauce 25

Baked tomato stuffed with Mooloolaba tuna, rice and green olives with sauce verte 25

Spencer Gulf king prawns cooked in brown butter with rouille 31

MAIN COURSE

Aubergine Bonifacio; Corsican ewes' milk cheese and herb stuffed eggplant
with sauce vierge and coriander 42

Canard; Confit duck leg with le puy lentils, bitter leaves and mustard dressing 48

Corn fed chicken and tarragon pie with verjus,
Dijon mustard and hand made puff pastry 40

O'Connors grass fed eye fillet (200g), roquefort butter,
rocket, roasted walnut & almond salad 64

Salad Niçoise; confit ocean trout, tomato, beans and tapenade with saffron aioli 50

SIDES

Roasted russet potatoes with vadouvan butter 16

Coleslaw of shaved cabbage, fennel, almond with orange & fennel seed dressing 16

Broccoli & greens sautéed in lemon caper butter 17

Salad leaves from our Rocklyn farm dressed with wine vinegar & olive oil 16

credit card surcharge of up to 1.7% may apply

Have you been to our
other venues?

Donna Maria
Italian Cuisine
Flinders

Patsy's
Vegetarian Wine Bar
Melbourne

Zarb & Ru
Coffee & Jaffles
Rosebud

bistro elba

DESSERT

Pear tarte tatin with cinnamon ice cream & calvados caramel sauce 22

Tarte au chocolat; dark chocolate tart with crème fraîche and roast orange 22

Vanilla crème brûlée with almond rochers 21

Crème au miel;
with lemon verbena strawberries and boysenberry sorbet 18

Affogato espresso;
vanilla bean ice cream & French hazelnut liqueur served with Croquants de Cordes 21

Godfather espresso martini;
Little Rebel espresso, shaken with coffee vodka and Mr Black coffee liqueur 25

CHEESE

Carefully selected and perfectly ripe cheese is one of our favourite things to enjoy as part of a meal.
here we have done all the work for you.

Préfére de nos Montagnes | Jura, France with honey roasted almonds | 18
From the Jura Mountains in the Rhone-Alps region, this cheese is made of pasteurized cow's milk, and is delicately creamy and moist, offering a buttery, rich, and velvety consistency on the palate along with a pungent aroma and a nutty flavor profile of almonds, hazelnuts, and pecans.

Marcel Petit 18 month Comté | Jura, France with glace clementine | 18
A raw cow's milk cheese thats matured for 12 months, this is a rich and complex cheese with floral notes from the sweet mountain milk. This cheese has buttery, roasted-nut aromas and a sweet, lightly grassy finish.

Papillon Roquefort | Occitanie, France with preserved pear | 18
Made from ewes milk, ages in the natural Combalou caves of Roquefort-sue-Soulzon this cheese is tangie, crumbly and slightly moist with a salty exterior and distinctive blue veins runing through the white cheese. Roquefort is often referred to as the 'king of cheese' or the 'cheese of kings'.

Brillat Savarin Affine | Burgundy, France with quince | 22
Triple cream, triply delicious, this is one of France's most beloved cheeses, named after their famous gastronome, Jean Anthelme Brillat-Savarin. Rich, buttery, it envelops the mouth with it's creamy texture and thrills the senses with its decadent milky flavor.

DIGESTIF TREATS

Perfect to enjoy with dessert, cheese or on their own at the end of the meal

2021 Scorpo 'Pinsanto' Pinot Gris Balnarring	(75ml) 17
2022 Mount Horrocks 'Cordon Cut' Riesling Clare Valley	(75ml) 24
Salamandre Liqueur de Châtaigne France ~ chestnut liqueur	(45ml) 14
Salamandre Eau de Coing France ~ quince liqueur	(45ml) 14
Salamandre Liqueur de Noisettes France ~ hazelnut liqueur	(45ml) 14
Jean-Marc Roulot Liqueur de Citrons Meursault, France	(45ml) 25
Quinta do Noval Tawny Port Duro Valley, Portugal	(75ml) 15
Pennyweight Gold Beechworth ~ <i>Sauturnes meets Sherry...</i>	(45ml) 11
Dumangin Ratafia de Champenois Champagne, France ~ <i>Champagne liqueur</i>	(45ml) 18
Egly-Ouriet Ratafia de Champenois Champagne, France ~ <i>Champagne liqueur</i>	(45ml) 25
<i>Liquid honeysuckle... fine, sweet & spicy...</i>	