

# bistro elba

LUNCH - DINNER | OPEN 7 DAYS

100 -102 Ocean Beach Rd, Sorrento | Ph. 5984 4995 | [www.bistroelba.com.au](http://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 Yarra Valley salmon roe, crème fraîche & chives 7 ea

Endive leaf filled with Comté custard and leek vinaigrette 7 ea

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

## ENTREE

Hand cut steak tartare with kipfler crisps 26

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

De Palma Saucisson; Cured pork and black pepper salami (50g)  
with confit green garlic and baguette 24

Harry's Flinders mussels Rockefeller with Pernod, fennel and spinach 25

Petit friture; Crispy fried cuttlefish, clarence river school prawns and whitebait  
with Rouille 26

## MAIN COURSE

Bourride; Pumpkin & red rice stuffed chard with bourride sauce, broad beans,  
pickled walnut and smoked almond 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

Buxton rainbow trout fillets, Roman beans, tomato and almond sauce 52

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

## 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 and shaved radish from our Rocklyn farm dressed with mint & 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

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## DESSERT

- Beurre bosc pear and frangipane tart with Poire William sorbet 22
- Dark chocolate Marquis with almond, cocoa nibs and vanilla ice cream 22
- Vanilla crème brûlée with almond rochers 21
- White chocolate parfait with lemon verbena strawberries and lemon curd 22
- Affogato espresso;  
vanilla bean ice cream & hazelnut liqueur served with Croquants de Cordes 21
- Godfather espresso martini;  
Little Rebel espresso, shaken with coffee vodka and Mr Black coffee liqueur 25
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## 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.

**Section 28 Monte Rosso** | Adelaide Hills, South Australia with honey roasted almonds | 18  
Monte Rosso is inspired by the legendary Italian Taleggio and handcrafted in the Adelaide Hills.  
It is a semi-soft cheese with a sweet, buttery paste that has hints of fruit and a lingering lactic finish. The velvety paste is balanced by a thin, aromatic, orange rind.

**Ossau-Iraty** | Pyrenees, France with Black Cherry Jam | 20  
Dating back 3000 years, this is a special and significant cheese to France. Made in the southwest Pyrenees mountains from only two breeds of sheep, this semi-hard is rich and complex with nutty, sweet and floral notes.

**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 tangy, crumbly and slightly moist with a salty exterior and distinctive blue veins running through the white cheese. Roquefort is often referred to as the 'king of cheese' or the 'cheese of kings'.

**D'Argental Crèmeux** | Lyon, France with quince | 22  
Crèmeux is a decadent cows milk cheese with a sweet, buttery flavour and fine texture. The milk is specially filtered to create an even more smooth and silkier texture than Brie

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## DIGESTIF TREATS

- Perfect to enjoy with dessert, cheese or on their own at the end of the meal
- 2015 Les Lions de Suduiraut' | **Semillon, Sauvignon blanc** | Sauternes (75ml) 26
- Salamandre **Eau de Coing** | France ~ quince 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 ~ *Sauternes meets Sherry...* (45ml) 11
- We drink this over ice...*
- Dumangin **Ratafia de Champenois** | Champagne, France ~ *Champagne liqueur* (45ml) 18
- Egley-Ouriet **Ratafia de Champenois** | Champagne, France ~ *Champagne liqueur* (45ml) 25
- Liquid honeysuckle... fine, sweet & spicy...*