

# 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 blinis with Yarra Valley salmon roe, crème fraîche & chives 15

Pissaladière; Cantabrian anchovies, caramelised onion  
and black olive on a puff pastry crisp 19

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

## ENTREE

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

Pâté de Campagne; country style pork terrine with smoked chicken and chestnut  
served with beer bread and pickles 25

Soupe à l'Oignon Gratinée; caramelised Cuisse de Poulet onion soup  
with baguette crouton and Comte cheese 26

Hand cut steak tartare with kipfler crisps 26

Petit friture; Crispy fried cuttlefish, Clarence River school prawns  
and whitebait with Rouille 27

## MAIN COURSE

Pine mushroom barigoule in a saffron and pinot gris broth,  
beluga lentils and goats curd 45

Flounder meunière; whole New Zealand yellow belly flounder  
with burnt butter, lemon, capers and sea herbs 48

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

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

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

## SIDES

Roasted Musquee de Provence pumpkin with Sherry glaze 17

Broccoli & greens sautéed in lemon caper butter 17

Salad of autumn vegetables from our Rocklyn farm with watercress dressing 18

Crispy russet potatoes with rosemary & confit garlic butter 16

*\*credit card surcharge of up to 1.7% may apply\**

Have you been to our  
other venues?

Bau Bau  
Italian Cuisine  
Mount Eliza

Patsy's  
Vegetarian Wine Bar  
Melbourne

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## DESSERT

- Vanilla crème brûlée with almond rochers 21
- Chocolate Bavarois; silky chilled chocolate pudding  
with orange poached blood plum, cherries 22
- Paris–Brest; choux pastry ring filled with hazelnut praline crème mousseline 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 26
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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.

**Petit Cantal** | Auvergne, France with glacé clementine | 20

A semi hard raw cows milk cheese, dating back 2000 years, Cantal has a moist crumbly texture,  
buttery flavour with a slight sharp bite.

**Bleu D’Auvergne** | Auvergne, France | 18

This cows milk blue hailing from central france is a cousin of Roquefort, but with creamier texture and  
a rustic tart and creamy flavour.

**D’Argental Crémeux** | Lyon, France with quince | 22

Crémeux 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

- 2023 Quealy “ East ” | **Muscat Blanc e Petits Grains** | Balnarring (90ml)21
- Salamandre **Eau de Coing** | France ~ quince liqueur (45ml) 14
- Salamandre **Liqueur de Chataigne** | France ~ Chestnut 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 - *this is drunk over ice...* (45ml) 11
- Dumangin **Ratafia de Champenois** | Champagne, France ~ *Champagne liqueur* (45ml) 18