

# JAMES SAID

## BISTRO

### ENTREES

<b>OYSTERS</b>	<i>Natural w/Mignonette Sauce</i>	4.5 Each	
<b>MUSHROOM ARANCINI</b>	<i>A Trio of Mushroom Arancini Balls with Truffle Mayo</i>		16
<b>SCALLOPS</b>	<i>Cauliflour Purée, Chorizo Crumble (GF)</i>	26	
<b>SPLIT GRILLED LEADER PRAWNS</b>	<i>Chilli Jam Fresh</i>	23.5	
<b>BEEF CARPACCIO</b>	<i>Rocket, Mushrooms, Parmesan &amp; Aioli</i>	22	
<b>KING FISH CEVICHE</b>	<i>Finger Lime &amp; Citrontte Dressing</i>	24	
<b>GIN CURED ATLANTIC SALMON</b>	<i>Heirloom Radish, Fennel, Preserved Lemon's Dressing (GF)</i>		25

### MAINS

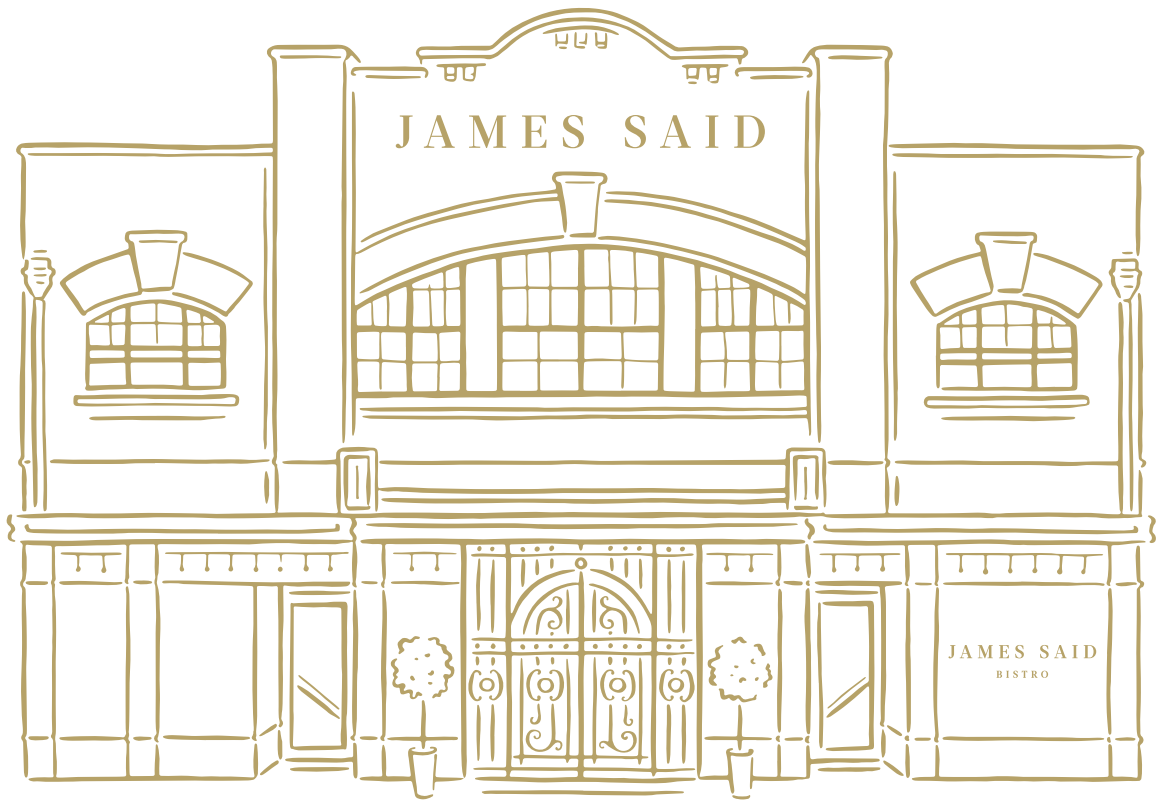
<b>PUMPKIN GNOCCHI</b>	<i>Textures of Wild Mushrooms &amp; Taleggio Fonduta (Veg)</i>	35	
<b>PRAWN &amp; LOBSTER RAVIOLI</b>	<i>In a Light Mediterranean Sauce</i>	38	
<b>POULET DE PROVENCAL</b>	<i>Roasted Chicken Breast, Capsicum, Tomato, Olives, Onions &amp; Potato (GF)</i>		36
<b>CONFIT DUCK</b>	<i>Slow Cooking Duck Leg, Lentils &amp; Chorizo, Duck Jus (GF)</i>	40	
<b>TASTE OF THE SEA</b>	<i>Wild Barramundi Fillet, Grilled Leek, Beurre Blanc (GF)</i>	41	
<b>SLOW COOKED BEEF CHEEKS</b>	<i>Cauliflower, Crispy Parsnip</i>	40	
<b>250GM EYE FILLET</b>	<i>Duphinoise Potato, Horseradish Foam, Roasted Onion &amp; Beef Jus</i>		45

### SIDES

<i>Shoestring Fries</i>	9	
<i>Broccolini, Herbs Dressing, Almond</i>	12	
<i>Rocket Salad, Pear, Parmesan &amp; Candied Walnuts</i>	12	
<i>Caprese Salad, Texture of Tomato, Basil Vinaigrette &amp; Local Burrata (Veg)</i>		20

### DESSERTS

<i>Sticky Date Pudding, Butterscotch &amp; Double Cream</i>	14	
<i>Crème Brulee (GF)</i>	14	
<i>Spiced Panna Cotta Dulce Latte, Honey Comb &amp; Salted Caramel Ice Cream (GF)</i>		14
<i>Chocolate Mousse, Wild Berries &amp; Malt Crumble (Can be GF)</i>	14	
<i>Cheese Board</i>	28	



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*#livelove jamessaid*