

**to start**

bread	\$2
olives	\$8
ortiz anchovies, tomato, chilli	\$16
wagyu bresaola	\$16
sopressa	\$16
jamón serrano	\$16
charcuterie selection	\$36

**sides and salads**

peas a la francaise	\$14
iceberg lettuce, buttermilk dressing, walnuts, sheeps milk cheese	\$14
shaved cabbage, persian feta, peas & mint	\$16
frites	\$8

**entree**

blue swimmer crab soufflé	\$32
burrata, persimmon, basil, pine nuts	\$28
steak tartare	\$28
chicken liver parfait	\$26
smoked trout rilette, crudites, barley rye crisp bread	\$27

**main**

pan roasted spatchcock, sweet corn, parsley, eshallots, jus gras, roasted lemon	\$48
confit duck, autumn plum, lentils & roasted carrot	\$48
king george whiting, chardonnay beurre blanc, spinach, soft herbs	\$54
steak frites, cafe de paris butter	\$58
autumn mushroom vol-au-vent, jerusalem artichoke	\$42

**wine by the glass...****sparkling**

vallformosa 'mvsa' cava, spain	17
bollinger special cuvee, champagne	27

**white**

2023 pewsey vale riesling, eden valley, sa	18
2023 ocean eight pinot gris, mornington. vic	19
2022 domaine naturaliste chardonnay, wa	19

**rose**

2022 triennes rose, provence, france	18
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**red**

2022 empire of dirt pinot noir, geelong, vic	18
2022 font du vent côte du rhone, france	17
2022 bowen estate cab sav, coonawarra, sa	19
2022 bugalugs shiraz, barossa, sa	17



dinner from 5.30pm tuesday to sunday  
 lunch from 12pm friday  
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