

## DESSERTS

### CHOUQUETTES

SERVED WITH VANILLA MASCARPONE, PISTACHIO CREAM, FREEZE  
DRIED STRAWBERRY POWDER AND ROASTED PISTACHIOS

17

### QUINCE & FRANGIPANE TARTLETS

SERVED WITH JUNIPER & VANILLA POACHED QUINCE, AND  
VANILLA ICE CREAM

17

### MOUSSE AU CHOCOLAT (GF)

DARK BELGIAN CHOCOLATE MOUSSE SERVED WITH BUERRE  
NOISETTE POPPED SORGUM

17

### AFFOGATO

SERVED WITH VANILLA ICE CREAM  
ADD FRANGELICO

15

+\$8

### PALETTE DES GLACIERS

RASPBERRY & MANGO FLAVOURED VEGAN SORBETS

15

## HOT DRINKS

LONG BLACK

5

LATTE

5.5

FLAT WHITE

5.5

CAPPACCINO

5.5

MOCHA

6.5

MACCHIATO

5

PICCOLO

5

ESPRESSO

4.5

HOT CHOCOLATE

6

ENGLISH BREAKFAST TEA

5 / 7

EARL GREY TEA

5 / 7

PEPPERMINT TEA

5 / 7

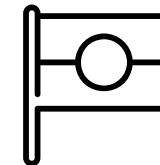
GREEN TEA

5 / 7

WE ACKNOWLEDGE THE TRADITIONAL CUSTODIANS ON THE  
LAND IN WHICH WE GATHER, WORK AND LIVE - THE GADIGAL  
PEOPLE OF THE EORA NATION.

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EMERGING.

SOVEREIGNTY WAS NEVER CEDED.



# CHEESE

## CHEFS SELECTION PLATE

THREE OR SIX CHEESES HANDPICKED BY OUR CHEF,  
SHOWCASING SEASONAL FAVOURITES AND SPECIALTY FINDS.

### BRIE

SOFT, PASTURISED COW'S MILK  
CREAMY, MILD, WHITE RIND  
ILE-DE-FRANCE, FRANCE

### VACHEROUSSE D'ARGENTAL

BUTTERY, PASTURISED COW'S MILK  
ULTRA CREAMY, MILD, ORANGE-PINK RIND  
RHONES-ALPS, FRANCE

### DELICE DE JURA

BUTTERY, PASTURISED COW'S MILK  
CREAMY, MILD, BRINE-WASHED RIND  
JURA, FRANCE

### MANCHEGO

FIRM, PASTURISED SHEEP'S MILK  
SALTY, NUTTY, MILKY  
MANCHA, SPAIN

### COMTE (AOP)

FIRM, UNPASTURISED COW'S MILK  
CREAMY, UMAMI, BUTTERY  
JURA, FRANCE

### TOMME NOIRE

SEMI-HARD, PASTURISED COW'S MILK  
CREAMY, MILD, BLACK RIND  
PYRENEES, FRANCE

### OSSAU IRATY (AOP)

FIRM, UNPASTURISED SHEEP'S MILK  
BUTTERY, RICH, NUTTY  
BEARN, FRANCE

### GOAT GOUDA

FIRM, PASTURISED GOAT'S MILK  
SWEET, MILD, TANGY  
GOUDA. NETHERLANDS

### GOAT BLUE

BLUE, PASTURISED GOAT'S MILK  
CREAMY, MILD, TANGY  
GOUDA, NETHERLANDS

### BLUE D'Auvergne (AOP)

BLUE, PASTURISED COW'S MILK  
CREAMY, RICH, TANGY  
AUVERGNE, FRANCE

### ROQUEFORT

BLUE, UNPASTURISED SHEEP'S MILK  
BUTTERY, RICH, SHARP  
ROQUEFOR-SUR-SOULZON, FRANCE

34 / 62

15

21

20

22

21

15

22

16

16

14

24

# WEEKLY SPECIALS

## TUESDAY - MUSSELS NIGHT

COME AND JOIN US ON TUESDAYS FOR OUR FAMOUS MUSSELS FOR  
JUST \$30, INCLUDING A GLASS OF RED OR WHITE WINE TO ENJOY!

## THURSDAY - RACLETTE NIGHT

DROP IN ON THURSDAY NIGHT TO ENJOY A PLATE OF  
CHARCUTERIE, POTATOES, CORNICHONS AND BREAD WITH  
MOLTEN RACLETTE FOR ONLY \$28

## SATURDAY - CHAMPAGNE HAPPY HOUR

VISIT US ON SATURDAYS BETWEEN 3PM AND 6PM AND ENJOY A  
GLASS OF PIPER-HEIDSIECK CUVEE BRUT FOR JUST \$15!

## SUNDAY - BOTTOMLESS BRUNCH

FOR \$85 YOU AND YOUR FRIENDS CAN ENJOY BOTTOMLESS  
BRUNCHAT PISTOU WITH A SELECTION OF SPRITZS AND BUBBLES!

# PISTOU

WE TAKE GREAT CARE IN HANDLING OUR FOOD & DRINKS ABIDING BY OUR GUESTS  
DIETARY REQUIREMENTS AND ALLERGENS, HOWEVER TRACES OF ALLERGENS MAY  
STILL BE FOUND IN OUR FOOD.

1.65% SURCHARGE APPLIES ON FINAL BILLS FOR VISA/MASTERCARD TANSACTIONS.  
2.75% SURCHARGE APPLIES ON FINAL BILLS FOR AMERICAN EXPRESS TRANSACTIONS.  
10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS.  
10% SERVICE CHARGE APPLIES TO TABLES OF 8 OR MORE.

## SIDES & SMALL PLATES

<b>BROCCOLINI (VG &amp; GF)</b> OVEN ROASTED WITH SAFFRON ALMOND BUTTER	15
<b>DAUPHINOISE POTATOES (V &amp; GF)</b> THINLY SLICED AND OVEN BAKED WITH CREAM, BUTTER, AND NUTMEG	18
<b>BREAD (VG, GF OPTION)</b> SLICES OF SOURDOUGH, SERVED WITH BUTTER OR SEASONED OLIVE OIL	7
<b>PICKLES DE JOUR (VG, GF)</b> SEASONAL VEGETABLES AND FRUIT PICKLED IN-HOUSE	8
<b>MIXED OLIVES (VG, GF)</b> MOUNT ZERO OLIVES WITH GREEN, SPANISH, LIGURIAN, KALAMATA, AND BLONDE KALAMATA	10
<b>SPICED NUTS (VG, GF)</b> IN-HOUSE SPICE NUTS MADE WITH PAPRIKA, CUMIN, CAYENNE PEPPER, AND CANDIED MAPLE SYRUP	11



## CHARCUTERIE

<b>CHEFS SELECTION PLATE</b> THREE OR SIX MEATS HANDPICKED BY OUR CHEF, SHOWCASING SEASONAL FAVOURITES AND SPECIALTY FINDS.	34 / 62
<b>SPICY CALABRESE SALAMI</b> SPICY, GARLIC, BLACK PEPPER SALT CURED, SMOKED ORIGIN: CALABRIA, ITALY	18
<b>18 MONTH JAMON SERRANO</b> SALTY, BUTTERY DRY CURED, WHOLE MUSCLE ORIGIN: SERRANO, SPAIN	20
<b>MALLORQUINA</b> SPICY, TANGY, SMOKY SOFT, SPREADABLE ORIGIN: MALLORCA, SPAIN	15
<b>TRUFFLE SALAMI</b> WHITE TRUFFLE, GARLIC, PEPPER UMAMI ORIGIN: TUSCANY, ITALY	21
<b>FENNEL &amp; CHILLI LONZA</b> RICH, WARM, FENNEL DRY CURED, WHOLE MUSCLE ORIGIN: UMBRIA, ITALY	17
<b>SAUCISSON SEC</b> SALT, PEPPER, GARLIC RICH, UMAMI ORIGIN: RHONE-ALPES, FRANCE	20
<b>OLIVE OIL SALAMI</b> PEPPERY, BUTTERY. FRESH SILKY, SMOOTH ORIGIN: CALABRIA, ITALY	20
<b>FINOCCHIONA</b> FENNEL, ANISE, GARLIC DRY CURED, HERBACEOUS ORIGIN: TUSCANY, ITALY	16
<b>JABALI WILD BOAR SALAMI</b> GARLIC, PEPPER, JUNIPER BERRIES WARM, HERBACEOUS ORIGIN: ANDALUSIA, SPAIN	20
<b>CAPOCOLLO</b> RED WINE, ROSEMARY, CHILLI BUTERY, WHOLE MUSCLE ORIGIN: EMILIA-ROMAGNA, ITALY	17
<b>WAGYU BRESAOLA</b> RED WINE, BLACK PEPPER, GARLIC RICH, BUTTERY, UMAMI ORIGIN: LOMBARDY, ITALY	25

## ENTREES

### WHITE ANCHOVIES (GF, DF)

SERVED WITH LEMON JUICE, OLIVE OIL, PICKLED ESCHALOTS, GREEN PEPPER, AND GARNISHED WITH PARSLEY

### PICKLED EGGPLANT (V, GF, VG OPTION)

SERVED WITH LABNEH, AND CASHEW SALAD MADE WITH WHITE BALSAMIC DRESSING, SMOKED SALT, AND PARSLEY

### BRAISED LEEKS (DF, GF, V/VG OPTION)

SERVED WITH WHITE WINE VINEGAR  
AND JAMON CRUMB

### BURRATA & ROASTED CAPSICUM (V, GF)

MARINATED WITH THYME, OLIVE OIL, GARLIC,  
AND BALSAMIC

### BAKED CAMEMBERT (V, GF OPTION)

CLASSIC FRENCH CAMEMBERT SERVED WITH WHITE WINE, GARLIC,  
THYME, AND FIGS

### SEARED SCALLOPS (GF)

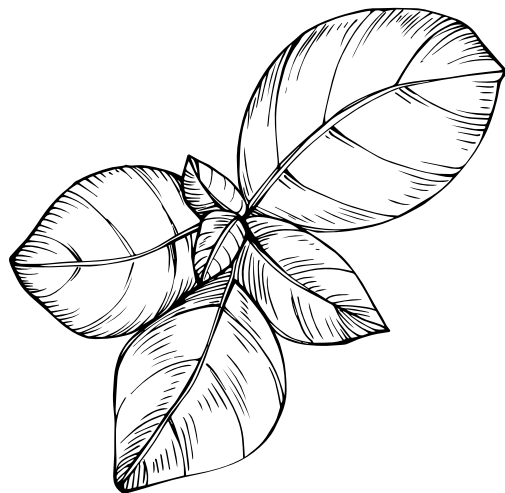
BEURRE NOISETTE, BALSAMIC,  
AND CAPERS

### DUCK PATE (GF OPTION)

DUCK AND CHERRY PATE SERVED WITH CORNICHONS AND TOASTED  
SOURDOUGH

### STEAK TARTARE (GF OPTION)

SERVED WITH EGG YOLK, DIJON MUSTARD, TRUFFLE SALSA,  
CORNICHON, CAPER BERRY, ESCHALLOT, AND CHIVES



## MAINS

### MUSSELS POULETTE (GF OPTION)

GARLIC, PARSLEY, WHITE WINE, CREAM, AND MALLORQUINA SAUCE  
COMBINES FOR A UNIQUE AND WARM SAUCE THAT MAKES OUR  
MUSSELS TRULY UNFORGETTABLE

### WILD MUSHROOM FARFALLE (VG, DF)

TRUFFLED VEGAN BUTTER, MUSHROOMS, CAVALO NERO, TRUFFLE OIL  
ROASTED HAZELNUTS COME TOGETHER TO MAKE FOR A VEGAN PASTA  
THAT IS TO DIE FOR

### RED SNAPPER (DF)

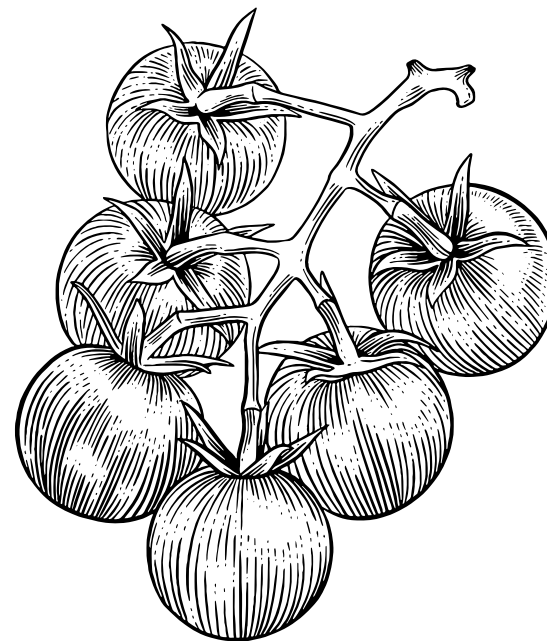
JERUSALEM ARTICHOKE PUREE, CHIVE OIL, SALT ROASTED ONIONS,  
AND NATIVE FINGER LIMES ARE BROUGHT TOGETHER TO MAKE A  
SIMPLE YET DIVINE SEASONAL DISH

### PAN ROASTED DUCK BREAST (GF, DF)

SERVED WITH HEIRLOOM CARROTS ROASTED IN LEATHERWOOD  
HONEY AND DRIZZLED WITH A BLACKBERRY JUS, FINISHED WITH  
FRESH BLACKBERRIES

### FEED ME

LET THE CHEF TAKE THE REINS WITH OUR FOUR-COURSE DINING  
EXPERIENCE. ENJOY A CURATED SELECTION OF STARTERS, ENTRÉES,  
MAINS, AND DESSERTS, SHOWCASING THE BEST OF OUR SEASONAL  
MENU. DESIGNED FOR A MINIMUM OF TWO PEOPLE AND FOR THE  
WHOLE TABLE TO ENJOY TOGETHER.



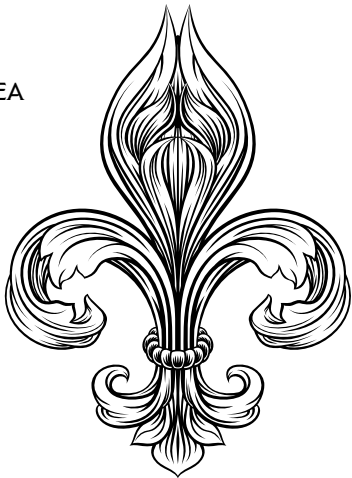
# SOFT DRINK

COCA COLA	8
COCA COLA ZERO	8
SPRITE	8
ORANGINA	8
SPARKLING GRAPEFRUIT SODA	8
CAPRI SPARKLING WATER	10

# HOT DRINKS

OAT MILK, ALMOND MILK & DECAF COFFEE AVAILABLE ON REQUEST

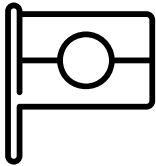
LONG BLACK	5
LATTE	5.5
FLAT WHITE	5.5
CAPPUCCINO	5.5
MOCHA	6.5
MACCHIATO	5
PICCOLO	5
ESPRESSO	4.5
HOT CHOCOLATE	6
ENGLISH BREAKFAST TEA	5 / 7
EARL GREY TEA	5 / 7
PEPPERMINT TEA	5 / 7
GREEN TEA	5 / 7
LEMONGRASS & GINGER TEA	5 / 7



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# BEER

<b>YULLI’S MEDIERRANEAN SEABASS LAGER</b> CRISP, LIGHT, DRY 4.2%	14
<b>YULLI’S AUSTRALIAN PALE ALE</b> LIGHTLY BITTER, CITRUS, 4.9%	14
<b>HEAPS NORMAL QUIET XPA</b> LIGHTLY BITTER, TROPICAL, 0.5%	10

# SPIRITS

<b>ABSOLUT VODKA</b> AHUS, SWEDEN 40%	14
<b>GREY GOOSE VODKA</b> GENSAC-LA-PALLULE, FRANCE 40%	16
<b>BOMBAY DRY GIN</b> LONDON, ENGLAND, 37.5%	14
<b>TANQUERAY DRY GIN</b> LONDON, ENGLAND 40%	14
<b>EL ESPOLON TEQUILA</b> 100% PURE AGAVE, SAN NICOLAS, MEXICO 40%	14
<b>JAMESONS IRISH WHISKEY</b> DUBLIN, IRELAND 40%	16
<b>MACALLAN I2YR SCOTCH WHISKY</b> HIGHLAND, SCOTLAND 40%	23
<b>MARTELL VS COGNAC</b> COGNAC, FRANCE 40%	16
<b>PAUL GIRAUD COGNAC</b> BOUTEVILLE, FRANCE 40%	26
<b>DARROZE ARMAGNAC</b> BAS-ARMAGNAC, FRANCE 43%	22
<b>FARIGOULE DE FORCALQUIER</b> THYME, PROVENCE, FRANCE, 40%	16
<b>GRAPPE RISERVA LUNGAROTTI</b> SAGRANTINO/AGED 18 MONTHS, ITALY, 45%	16
<b>ADRIEN CAMUT CALVADOS PAYS D’AUGE</b> APPLES, NORMANDY, FRANCE, 41%	18

ALL OUR SPIRITS ARE AVAILABLE WITH A SELECTION OF MIXERS, JUST  
LET OUR STAFF KNOW HOW YOU LIKE YOUR DRINK

# SPRITZES

<b>APEROL SPRITZ</b> APEROL, BLANC DE BLANC, ORANGE SWEET, TANGY	22
<b>PAMPELLE SPRITZ</b> PAMPELLE, BLANC DE BLANC, GRAPEFRUIT BITTERSWEET, TANGY	22
<b>CAMPARI SPRITZ</b> CAMPARI, BLANC DE BLANC, ORANGE BITTER, TANGY	22
<b>ELDERFLOWER SPRITZ</b> ST.GERMAINE, BLANC DE BLANC, THYME FLORAL, CITRUS	22
<b>LIMONCELLO SPRITZ</b> LIMONCELLO, BLANC DE BLANC, LEMON SOUR, TANGY	22
<b>LAVENDER SPRITZ</b> LAVANDER, BLANC DE BLANC, THYME FLORAL, SWEET	22

# APERITIFS & DIGESTIVES

<b>ORANGE COLOMBO</b> ORANGE, SWEET	14
<b>NOIX DE LA SAINT JEAN</b> WALNUT, SPICE	15
<b>RICARD</b> ANISE, LICORICE	14
<b>LE PERE JULES</b> APPLES, SMOOTH	15
<b>BYRRH GRAND QUINQUIN</b> DARK FRUITS, VANILLA	13
<b>FRANGELICO</b> HAZELNUT, PIEDMONT, ITALY	14
<b>LIMONCELLO LIMONIO</b> LEMON, ITALY	15

# MOCKTAILS

<b>FRENCH PALERMO</b> CHERRY, LEMON, PALERMO SOUR, SWEET	15
<b>VIRGIN GREYHOUND</b> BANDWAGON GIN, GRAPEFRUIT TANGY, SWEET	15
<b>PISTOU SUNRISE</b> PINEAPPLE, ORANGE, GRENADINE FRUITY, SWEET	15

# COCKTAILS

FANCY A FUNKY ALTERNATIVE TO WINE? AT PISTOU WE ARE HAPPY TO OFFER A RANGE OF CLASSIC COCKTAILS - IF YOU WANT SOMETHING OFF MENU ASK ONE OF OUR LOVELY STAFF AND IF WE HAVE THE COMPONENTS WE CAN MAKE IT FOR YOU!

## VANILLA ESPRESSO MARTINI

ABSOLUT VANILLA, KAHLUA, SIMPLE SYRUP, ESPRESSO

SWEET, BITTER

ORIGIN: ESPRESSO MARTINI, 1980, LONDON

## MADAME MARTINI

ABSOLUT VANILLA, PASSOA, PASSIONFRUIT, PINEAPPLE, SIMPLE SYRUP

SWEET, FRUITY

ORIGIN: PORNSTAR MARTINI, 2002, LONDON

## PROVENCAL PALOMA

ST GERMAIN, TEQUILA, ROSÉ

ORIGIN: LA PALOMA, MEXICO, 1860

## KIR PROVENCAL

RINQUINQUIN, BLANC DE BLANC, CHERRY

PEACH, CHERRY, SWEET

ORIGIN: KIR, 1904, BURGUNDY

## FRENCH MARTINI

ABSOLUT VODKA, CHAMBORD, PINEAPPLE

SWEET, FRUITY

ORIGIN: FRENCH MARTINI, 1980, NEW YORK CITY

## BLACKBERRY GARDEN

BOMBAY GIN, CREME DE MURE, LEMON, SIMPLE SYRUP

SOUR, SWEET

ORIGIN: GIN BRAMBLE, 1984, LONDON

## FRENCH NEGRONI

BOMBAY GIN, LILLET BLANC, PAMPELLE

BITTER, SWEET

ORIGIN: NEGRONI, 1919, FLORENCE

## ORANGE MARIACHI

ORANGE COLOMBO, RAPSADO TEQUILA

CITRUS, HERBAL, BITTERSWEET

ORIGIN: SAN NICOLAS, MEXICO & PROVENCE, FRANCE

## COGNAC CHERRY SOUR

MARTEL COGNAC, LEMON, EGG WHITES, CHERRY

SWEET, SOUR

ORIGIN: CHERRY HEERING SOUR, 1900, DENMARK

24

24

24

22

24

24

24

24

24

# WINE

AT PISTOU WE PRIDE OURSELVES ON OFFERING OUR GUESTS A VARIED RANGE OF EXQUISITE WINES AND OUR KNOWLEDGABLE STAFF ARE HAPPY TO GUIDE YOU TO A FAMILIAR TASTE, OR SOMETHING BRAND NEW.

## SPARKLING

### NV IL FIORE PROSECCO

GLERA GRAPES

CRISP, DRY, FRUITY

VENETO, ITALY

16/70

### NV PIPER-HEIDSIECK CUVÉE BRUT

PINOT NOIR, PINOT MEUNIER, CHARDONNAY

CRISP, ACIDIC, FRUITY

CHAMPAGNE, FRANCE

30/170

## ROSÉ

150ML/500ML/750ML

### 2023 MARQUIS DE PENNAUTIER ROSÉ

GRENACHE, SYRAH, CINSULT

FRUITY, SWEET

LANGUEDOC, FRANCE

17/52/75

### 2023 BARONE RICASOLI ALBIA ROSÉ

SANGIOVESE, MERLOT

FRUITY, FLORAL

TUSCANY, ITALY

18/55/80

## ORANGE

150ML/500ML/750ML

### 2023 THE LONG ROAD SKIN CONTACT

PINOT GRIS

CITRUS, STONEFRUIT, DRY

NEW SOUTH WALES, AUSTRALIA

18/55/80



# WHITE

150ML/500ML/750ML

## 2023 GAMBELLARA MONOPOLIO PINOT GRIGIO

PINOT GRIGIO  
STONE FRUIT, GREEN APPLE, PEACH  
VENETO, ITALY

## 2023 MANDRAROSSA FIANO

FIANO  
APRICOT, PEACH, MINERALS  
SICILY, ITALY

## 2023 BIMBADGEN GROWERS CHARDONNAY

CHARDONNAY  
BUTTERY, SMOOTH, STONE FRUIT, OAK  
HUNTER VALLEY, NEW SOUTH WALES, AUSTRALIA

## 2023 SCHLOSS JOHANNISBERG RISELING

RIESLING  
CRISP, APPLE, DRY  
RHEINGAU, GERMANY

## 2023 J. DE VILLEBOIS CHENIN BLANC

CHENIN BLANC  
PEACH, ACIDIC, FLORAL  
LOIRPE VALLEY, FRANCE

## 2023 RYMILL COONAWARRA GEWURZTRAMINER

GEWURZTRAMINER  
DRY, MINERALS, LYCHEE AND STONEFRUIT  
SOUTH AUSTRALIA

## 2023 LA CHABLISIENNE PETIT CHABLIS

CHARDONNAY  
CITRUS, MINERALS, ACID  
CHABLIS, FRANCE

## 2022 CODERO DI MONTEZEMOLO ARNEIS LANGHE

ARNEIS  
MELON, PEACH, ACID  
PIEDMONT, ITALY



# RED

150ML/500ML/750ML

## 2020 ABBOTTS & DELAUNAY SYRAH

SYRAH  
BERRIES, SPICES, SILKY  
PAYS D'OC, FRANCE

## 2023 J. DE VILLEBOIS PINOT NOIR

PINOT NOIR  
CHERRY, PEPPER, TANNIC  
LOIRE VALLEY, FRANCE

## 2023 LAS VIS PINOT NERO

PINOT NOIR  
CHERRIES, CHILLED, SILKY  
TRENTINO, ITALY

## 2022 BODEGA GARZON RESERVA CABERNET FRANC

CABERNET FRANC  
PEPPER, SPICES, SMOKEY  
MALDONADO, URUGUAY

## 2020 DOMAINE DE BEAURENARD RASTEAU

GRENACHE NOIR, SYRAH, MOURVEDRE  
BLACK FRUITS, SPICE, MINERALS  
RHONE VALLEY, FRANCE

## 2020 RICASOLI BROLIO CHIANTI CLASSICO

SANGIOVESE  
CLOVE, PLUM, CHERRY  
TUSCANY, ITALY

## 2020 PETIT CANTENAC SAINT-EMILION GRAND CRU

MERLOT  
OAK, TOBACCO, VELVETY  
BORDEAUX, FRANCE

## 2021 FONTANABIANCA BARBARESCO

NEBBIOLO  
RED FRUITS, STAR ANISE, TANNIC  
PIEDMONT, ITALY

