



DINNER MENU

OPEN HOURS: LUNCH WED-SAT 11.30AM - 2PM **DINNER** WED - SAT 5PM - 10PM | Special Occasions | Functions

129 Kerosene Lane Baldvis Perth WA 6171

Ph: +61 413 361 770

reservations@bistro129.com.au

bistro129.com.au

SHARE

- Chicken and black peppercorn pate, port jelly, crostini 24
Zilzie BTW Prosecco \$11.5
- Brown sugar baked brie, toasted almonds, warm baguette (V) 25
Hartog's Moscato \$11
- Garlic and parmesan flat bread served with herb butter & one side of your choice 24
dip of the day (VO) / balsamic glazed chorizo (DF) / marinated olives (V, DF) / halloumi (V) +4 each
/ homemade dukkah and oil (V, VEO, DF)
Smithbrook Estate Sauvignon Blanc \$11

ENTREE

- Oysters Natural (DF) (A) 6.50
Kilpatrick (DF) (A) 7
Folklore Sparkling Brut \$12.5
- Crispy squid, chilli sugared prawn crackers, pickled cucumber, lemongrass aioli (DF) 23
Vasse Felix Classic SSB \$12.5
- Golden tempura prawns, housemade guacamole, dill mayonnaise (VO, VEO, DF) (I) 25
Smithbrook Estate Sauvignon Blanc \$11
- Beef carpaccio, herb and mustard sear, rocket, capers, parmesan, crispy shallots, truffle aioli (DFO) 26
Westcape Howe Pinot Noir \$12.5
- Housemade lobster tortellini, thermidor gratin, crispy leek, garlic cream 27
Xanadu Circa 77 Chardonnay \$12.5
- Three cheese arancini, smoked tomato relish, green pesto mayonnaise (V, DFO, VEO) 23
Millbrook Regional Chenin Blanc \$13
- Cheese & caramelised onion croquettes, barbeque bourbon beef, pickles, hot honey ranch (VEO, VO, DF) 24
Ferngrove Estate Rose \$11.5
- Crispy chinese pork dumplings, ponzu dressing, green onions, shallots, pork floss (DF) 24
Millbrook Regional Riesling \$12



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MAINS

- Slow cooked beef wellington, mash potato, winter vegetables, red wine jus (DFO) 52
Xanadu Circa Cabernet Sauvignon \$12.5
- Compressed lamb medallion, potato gratin, buttered green beans, mint glaze (DFO) 44
Millbrook Regional Tempranillo \$12.5
- Sous vide flat iron steak (55°C), buttered poached Moreton Bay bug, mash potato, asparagus, cafe de Paris butter (DFO) (A) 72
Smithbrook Estate BDX Blend \$11,5
- Crispy skin pork belly, colcannon with bacon & spring onion, wholegrain mustard cream sauce (DFO) 43
Millbrook Regional Riesling \$12
- Rolled roast chicken, herb and caramelised onion stuffing, crushed potato and spinach with mushroom cream (DFO) 42
Xanadu Circa 77 Chardonnay \$12.5
- Pan fried fish of the day, lemon and fennel risotto, parsley veloute (DFO) (A) 46
Zilzie BTW Pinot Grigio \$11
- Creamy mushroom risotto, rocket, fetta, parmesan crisps (V, VEO, DFO) 40
Peel Estate Verdelho \$13,5
- Slow cooked duck leg, miso spiced pumpkin puree, sauteed greens, cherry orange & star anise reduction (DF) 47
Westcape Howe Pinot Noir \$12.5
- Beef fillet with Bearnaise butter, duck fat potato, baby carrots, red wine jus (DFO) 56
Folklore Shiraz \$11
- Housemade pasta of the day (VO, VEO, DFO) 45
Smithbrook Estate Sauvignon Blanc- Pemberton \$11

SIDES

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| Handcut potatoes, truffle aioli (V, VEO, DF) 12.5 | House salad, honey mustard dressing (V, VEO, DFO) 10.5 | Honey glazed baby carrots, sesame seeds (V, VEO, DFO) 12.5 | Seasonal greens, burnt butter, sage vinaigrette (V, VEO, DFO) 12.5 |
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