



**UPCOMING**

**AT**

# **THE COCKATOO**

**MAY 27**

**SURPRISE BY A MAN TO PET**

**The Greek sensation is back,  
cooking things up and trying things  
out for her autumn run at  
THE COCKATOO.**

**MAY 13 & 21**

**JONNY, FI & RUDI**

**Drag supremo Jonny Woo teams up with  
pianist & singer Rudi Douglas and vocalist  
Fi McCluskey to sing an uplifting  
song book.**

**00:00**

**19:30**

**MAY 20 & 28**

**Sláinte BABES!**

**Jonbers Blonde presents a night  
fully dedicated to her homeland.**

**THE COCKATOO is a new dinner theatre downstairs at BISTROTHERQUE,  
serving performance alongside the same menu as the restaurant upstairs.  
The show follows dinner with reservations available from 19:30-20:30  
and the table is yours until we close at 00:00.**

# BISTRO

# OTHEQUE

# AND

BRUNCH MENU

## COCKTAILS

- «BLOODY MARY» — 12  
 «BELLINI» — 12  
 White peach or raspberry purée, Prosecco
- «TOOTSIE TRADE» — 12  
 Mezcal, apple juice, lemon juice, brown sugar
- «CRACKBERRY SMASH» — 12  
 Bourbon, crème de cassis, supasawa
- «DOLLY DISH» — 12  
 Vodka, elderflower cordial, plum bitters
- «POMEGRANATE COSMO» — 12  
 Vodka, citrus, pomegranate & raspberry grenadine
- «WINE TIME SBAGLIATO» — 12  
 Red wine reduction, Prosecco, white vermouth, lemon, soda
- «RHUBARBIE» — 12  
 Campari, rhubarb syrup, Prosecco
- «SHRIMPY'S AFFOGATO» — 15  
 Tequila, espresso, walnut bitters, hazelnut ice cream

## WHITE

- 2020 VERDEJO — 7.5 / 15 / 30  
 Pasos de la capula, SP
- 2020 GRILLO — 33  
 Il Folle, Sicily, IT
- 2020 MELON BLANC — 35  
 'Chapeau' Jérémie Huchet, Loire, FR
- 2021 CHENIN BLANC — 37  
 'Los Tros' Marras, Piekenierskloof, SA
- 2020 VIOGNIER — 38  
 French Ambush, Languedoc Roussillon, FR
- 2020 PICPOUL DE PINET — 39  
 Dom de Guillemarine, FR
- 2020 SEMILLON / SAUVIGNON BLANC — 11 / 22 / 44  
 Pitchfork Margaret River, AU
- 2020 GRÜNER VELTLINER — 52  
 'Felix', Weingut Weszeli, AU
- 2020 PETIT CHABLIS — 58  
 Domaine Sébastien Damp, FR
- 2020 CÔTES-DU-RHÔNE — 60  
 La Nerthe Blanc Villages, Château La Nerthe, FR
- 2021 SANCERRE — 62  
 Chene du Roy, Girault, FR

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- Espresso/macchiato — 2.5  
 Any other coffee — 3.5

- F 2019 CRÉMANT DE LOIRE — 55  
 I Domaine Vaublins, FR
- Z Z CHAMPAGNE, Gratiot-Pilliere, Brut Tradition — 16/90  
 CHAMPAGNE, Gratiot-Pillière Rose — 105
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- 2020 TEMPRANILLO ROSÉ — 7.5 / 15 / 30  
 Pasos de la Capula, SP
- 2020 COTES DE PROVENCE — 11 / 45  
 Tomares Ballus Rosé, Château Aspras, FR
- 2020 PINOT NOIR ROSÉ — 45  
 Bird in Hand, Adelaide Hills, AUS
- 2020 MIRAVAL ROSÉ — 65  
 Jolie-Pitt-Perrin, Côtes de Provence, FR

- B Redchurch Lager — 6  
 E Bethnal Pale Ale — 6  
 E Paradise Session IPA — 6  
 R Cidre Breton — 6
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- 2020 TEMPRANILLO SYRAH — 7.5 / 15 / 30  
 Amphorum Tinto, Mureda, SP
- 2020 NERO D'AVOLA — 33  
 Il Folle Sicily, IT
- 2020 PRIMITIVO — 34  
 Terre Di Montelusa, Puglia, IT
- 2018 BORDEAUX — 10/20/39  
 Château Haut-Grelot, FR
- 2018 SHIRAZ — 42  
 Pitchfork Margaret River, WA
- 2018 CAHORS — 43  
 Cèdre Heritage Malbec, Château du Cèdre, FR
- 2020 FLEURIE — 52  
 Domaine de Gry Sablon, FR
- 2018 CABERNET SAUVIGNON — 55  
 Hartenberg Wine Estate Stellenbosch, SA
- 2020 PINOT NOIR — 65  
 BOB Short for Kate Glover Family Vineyards, Marlborough, NZ
- 2018 ST EMILION — 65  
 Piliers Maison Blanche, Montagne, Despagne Rapin, Bordeaux, FR

## TEA

- English Breakfast — 3.5  
 Earl Grey — 3.5  
 Chamomile — 3.5  
 Peppermint — 3.5  
 Green — 3.5  
 Fresh mint — 2.25  
 Lemon Verbena — 3.5

1/2  
 DOZEN  
 OYSTERS  
 24

Glass of  
 CHAMPAGNE  
 — 16

## STARTERS

- Twice baked souffle, goats cheese, peas — 15  
 (add black truffle — 5)
- Cured sea bass, sauce vierge, radish — 13
- Steak tartare — 17

## MEAT, FISH & FOWL

- Half Peruvian spiced chicken, green sauce — 22 (30 mins)
- Half roast chicken, jus, aioli — 22 (30 mins)
- Confit duck, fennel & cornichon remoulade — 29
- Skate wing, shrimp, burnt butter — 38
- Steak tartare — 22

## FROMAGE

- 1924, fruit cheese, crackers — 12



## BRUNCH

- Bistrotheque Breakfast — 21**  
 Sausage, crispy bacon, eggs any style, layered potatoes, sourdough toast, Boston baked beans
- Soft shell crab Benedict — 21
- Farinata, avocado, chilli, crispy chickpeas, vegan aioli — 16  
 (add a poached egg — 1.5)
- French toast, peach Melba, cream, toasted almonds — 15
- French toast, bacon, maple syrup — 18
- Chilaquiles — 16  
 (add pulled chicken — 6)
- VEGETABLES**
- Lentils, red pepper, spinach, pangritata — 19  
 (add fried egg — 1.5)
- Crispy fried pink fir potatoes, aioli — 7
- Potato boulangère & raclette gratin — 12
- Humita, crispy corn, basil — 10
- Gem salad, buttermilk or lemon dressing — 6
- Celery, lovage, kohlrabi, chilli — 7.5  
 (add Tomme — 6)

## SOFT COCKTAILS

- «COCONUT CACKLE» — 7  
 Cucumber, fresh apple, coconut water, soda
- «BONA BEETS» — 6  
 Beetroot, raspberries, tonic
- «DOLLY EEK» — 6  
 Fresh ginger water, lemon, apple juice, ginger ale

- SHRIMPY'S CRYSTAL RITA — 12**  
 Tequila, supasawa, agave, Habanero Dash

## EXTRAS

- Sausage, Boston beans — 3
- Sourdough toast, butter — 4
- Crispy bacon, Layer potatoes, Guacamole — 5.5

## PUDDINGS

- Banoffee pie — 9
- Baked mango, crispy coconut, vegan cream, rum — 9
- Chocolate mousse, cream, brandy prunes — 9
- SHRIMPY'S AFFOGATO — 15**  
 Tequila, espresso, walnut bitters, hazelnut ice cream

## FOOD ALLERGIES AND INTOLERANCES

Before ordering please ask your waiter about your requirements  
 A 15% discretionary service charge will be added to your bill