



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 BISTROTHEREQUE,
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

DINNER MENU

THEQUE

COCKTAILS

- «CRACKBERRY SMASH» — 12
Bourbon, crème de cassis, supasawa
- «DOLLY DISH» — 12
Vodka, elderflower cordial, plum bitters
- «TOOTSIE TRADE» — 12
Mezcal, apple juice, lemon juice, brown sugar
- «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 CRYSTAL RITA» — 12
Tequila, supasawa, agave, Habanero Dash, tajin rim
- «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

- 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

- 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

- 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, Despaigne Rapin,
Bordeaux, FR

Glass of
CHAMPAGNE
— 16

1/2
DOZEN
OYSTERS
24

STARTERS

- Twice baked souffle,
goats cheese, peas — 15
(add black truffle — 5)
- Leeks vinaigrette,
toasted hazelnuts — 10
- Cured sea bass,
sauce vierge, radish — 13
- Steak tartare — 17

VEGETABLES

- Lentils, red pepper,
spinach, pangritata — 19
- Spiced roast cauliflower,
crispy chickpeas, vegan aioli — 18
- Potato boulangère & raclette gratin — 12
- Humita, crispy corn, basil — 10
- Celery, lovage, kohlrabi, chilli — 7.5
(add Tomme — 6)
- Crispy fried pink fir potatoes, aioli — 7
- Gem salad, buttermilk or lemon dressing — 6

FROMAGE

- 1924, fruit cheese,
crackers — 12

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

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



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
- Pork chop, rosemary onions,
herb dressing, pea shoots — 27
- Burger au jus — 18
- Steak tartare — 22

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ESPRESSO
MARTINI — 12

PUDDINGS

- Banoffee pie — 9
- Chocolate mousse, cream,
brandy prunes — 9
- Baked mango, crispy coconut,
vegan cream, rum — 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