

Le Petit Marché

BY ENTRECÔTE

PLEASE ORDER AT THE COUNTER
OR QR CODE ON YOUR TABLE, MERCI!!

B O N J O U R *from 8am*

Fruits du Matin* <i>poached rhubarb, strawberries, organic yoghurt & housemade granola</i>	\$17,9
Pain Perdu <i>custard baked brioche, creme Chantilly, brûlée banana & chocolate sauce</i>	\$19,9
Toasted Croissant <i>toasted served w/ Bonne Maman jam or salted butter caramel</i>	\$10,9
Baguette Traditionelle <i>toasted served w/ French salted butter, Bonne Maman jam</i>	\$12,9

LE PETIT DÉJEUNER \$29,9

our 'complete' breakfast, choose your sweet or savoury combination served w/ a cold pressed orange juice & a coffee or tea

*~ Baguette & French salted butter, Comte, Grandmother ham, boiled egg ~
or
~ Croissant, Bonne Maman jam, petit yoghurt & granola pot ~*

Ham & Cheese Croissant <i>Grandmother ham, Gruyère & mustard béchamel</i>	\$13,9
Mushroom & Cheese Croissant <i>thyme buttered mushrooms, Gruyère & mustard béchamel</i>	\$13,9
Breakfast Brioche Roll <i>folded eggs, Grandmother ham, Gruyère, tomato & red pepper relish</i>	\$13,9
Croque Monsieur <i>Grandmother ham, three cheeses, mustard béchamel + Ou si vous osiez, add a fried egg to make it a Madame!</i>	\$17,9 +\$3,0
Breakfast Burger <i>breakfast sausage pattie, tomato & red pepper relish, cheddar, fried egg</i>	\$23,9

D É J E U N E R *from 11am*

Soupe à l'Oignon Gratinée <i>French onion soup, Gruyère croûtons</i>	\$18,9
Terrine d'Automne <i>duck & prune terrine, chutney maison, cornichons, baguette wafers</i>	\$22,9
Le Camembert Pané <i>sourdough crumbed camembert, blueberry chutney, pickled walnuts, frisée</i>	\$22,9
Côtelette de Volaille <i>breaded free range chicken, herbed butter, celeriac purée, pickled shallot & parsley salad</i>	\$34,9
Baguette Artisanale <ul style="list-style-type: none">• Bœuf Rôti Rare - rare roast beef, mustard, aioli, cornichons• Jambon et Brie - Grandmother ham, brie, mustard, aioli• Tomate et Chèvre - fresh tomato, goats cheese, basil	\$17,9
Sandwich Classique <ul style="list-style-type: none">• Mr Jones' Salad Sandwich - grain bread, beetroot, cucumber, aioli, tomato, cheddar, lettuce, carrots• Poulet Frais - free-range chicken, herb mayonnaise, cheddar, gem lettuce, grain bread	\$17,9
Tartes Chaudes <ul style="list-style-type: none">• Tarte à la Tomate* - housemade vegan tomato tarte, mustard, plant based cheese• Boeuf Bourguignon Pie - red wine braised beef• Poulet Pie - truffled chicken & leek <i>served w/ a petite salad & tomato & roasted red pepper relish</i>	\$18,9
Mr Jones Sausage Roll <i>add a petite salad & tomato & roasted red pepper relish</i>	\$12,9 +\$3,9
Le French Reuben 'Toastie' <i>thick juniper bacon, lyonnaise sausage, Gruyère cheese, sauerkraut, dijon</i>	\$19,9
Mitraillette* <i>our signature 'Steak Frites' w/ Secret Herb Butter Sauce in a baguette</i>	\$27,9
Entrecôte Cheeseburger* <i>180g Gippsland beef pattie, pickles, cheddar, aioli, our Secret Herb Butter Sauce, brioche bun served w/ frites</i>	\$26,9

ITEMS MARKED WITH AN * CONTAIN NUTS - DUE TO THE NATURE OF OUR KITCHEN WE ARE UNABLE TO GUARANTEE THAT DISHES ARE ALLERGEN FREE. 10% SURCHARGE APPLIES ON WEEKENDS. 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS - 1.5% CARD FEES APPLY.

BONJOUR



BOISSONS

DRINKS

HOT DRINKS

- Coffee by Rosso Roasting Co.** \$4,9
alternative milk - oat, soy or almond +\$1,0
add an extra shot +\$0,5
- Organic Matcha by Larsen & Thompson** \$5,9
- Larsen & Thompson Looseleaf Tea** \$5,9
english breakfast, earl grey, peppermint, sencha green tea, peppermint
- Mont Blanc** \$8,9
cold brew coffee, orange crème Chantilly, orange zest
- Chai Latté Prana looseleaf chai** \$4,9
- Hot Chocolate** \$4,9



ANGELINA CHOCOLAT CHAUD

*real chocolate steamed w/ Jersey milk served w/ crème Chantilly
w/ Madeleine \$14,9 or w/ a croissant \$19,9*

COLD DRINKS

- Berocea - Remède gueule de bois... for that B-B-Bounce!** \$5,9
- Cold Pressed Juices** \$7,9
- Iced Organic Matcha by Larsen & Thompson** \$6,9
- Homemade Iced Drinks** \$6,9
iced chocolate, cold brew, lemon tea, homemade lemonade
- Capi Sparkling Drinks** \$5,9
natural mineral water, pink grapefruit, lemonade
- Coca-Cola coke zero, coca-cola** \$4,9
- Orangina** *lightly carbonated orange flavoured French favourite!* \$6,9

PASTRIES *from the cabinet until sold out!*

Plain Croissant	\$5,9	Pain au Raisin	\$5,9
Almond Croissant	\$6,9	Fruit Danish	\$5,9
Pain au Chocolat	\$5,9	Muffin du Jour	\$5,9

LET THEM EAT CAKE

- Petit Lemon Tart** \$8,9
- Frangipane & Poached Fruit Tart*** \$8,9
- Chocolate & Salted Caramel Tart** \$8,9
- Gâteau Basque** \$8,9
- Raspberry & Pistachio Friands*** \$5,9
- Macaron*** *salted caramel, pistachio or raspberry chocolate* \$2,9
- Cannelés de Bordeaux** \$4,9

ENTRECÔTE

a la maison

*Recreate the French & fabulous Entrecôte magic with our
à la Maison range - from our restaurant to your home!*

SECRET HERB BUTTER SAUCE	\$12.90
FRENCH DRESSING	\$12.90
SEASONING	\$10.90
PICKLED CHERRIES	\$9.90
PEAR & GINGER CHUTNEY	\$9.90
ENTRECÔTE VIN DE LA MAISON	\$29.90
CHARDONNAY / ROSÉ / CÔTES DU RHÔNE	