

Entrecôte

H O R S D ' Œ U V R E S

Baguette w/ salted French butter	\$5,9pp
Provencales Marinated Olives	\$12,9
Fromage Rôti cider baked Long Paddock cheese, winter vegetable crudités	\$22,9
Vol au Vent aux Champignons (4) mushroom & Comté béchamel, black truffle	\$20,9
Foie Gras & Chicken Liver Parfait w/ toasted brioche & pickled cherries	\$24,9
Caviar Rösti (2) Sturgeon Baerii caviar, chive crème fraîche, crispy pommes Anna	\$30,9
Escargots à la Bourguignonne (6) snails baked in garlic & herb butter	\$23,9
Gruyère Malakoff (2) Gruyère fondue croquettes, pickled radish	\$20,9
King Louis XIV 'Boulettes' (4) spiced beef croquettes, Dijon mustard	\$22,9
Brioche et Anguille Fumée (2) brioche finger, smoked eel rillette, black garlic, pickled cucumber	\$20,9

L E S E N T R É E S

Tarte Tatin à l'Oignon caramelised onion tart, whipped brie, king trumpet, aged cabernet & cèpe glaze	\$26,9
Saumon Fumé Traditionnel cold smoked salmon, creme fraîche, chopped egg, chives, baguette wafers	\$26,9
Petite Choucroute confit pork, sauerkraut, lyonnaise & vienna saucisse, potato & Dijon mousse, cornichon	\$28,9
Coquilles Saint-Jacques half shell scallops, spiced citrus butter, lemon, petit coriander	\$34,9
Quenelle de Crevette prawn mousse grantinée, poached prawn, Gruyère velouté, gem lettuce	\$33,9
Tartare de Bœuf au Couteau cornichons, egg yolk, sauce épicée, mustard leaf, smoked tomato potato crisps ~ or served as a main course w/ frites	\$32,9 \$48,9
Soupe à l'Oignon Gratinée French onion soup, Gruyère croûtons ~ add fresh shaved black truffle	\$28,9 +\$12,9
Entrecôte Cheeseburger* w/ & frites	\$32,9
Entrecôte Cheeseburger Royal* w/ truffled Brie & frites	\$45,9
Mitraillette* baguette 'sandwich' filled with Rangers Valley Black Market beef, frites & our Secret Herb Butter Sauce	\$28,9

P L A T S P R I N C I P A U X

served with soft leaves salad, radish & walnuts

Pithivier des Alpes butter-puff pastry, confit potato, raclette, caramelised onion, silverbeet, onion jus	\$44,9
Bœuf Bourguignon red wine braised wagyu, pearl onions, kipfler potatoes, smoked lardons, parsley	\$38,9
Canard et Coing dry-aged local duck breast, maryland farci, creamed spinach, quince, spiced jus	\$52,9
Poisson Poêlé pan-fried dory, cauliflower purée, beurre noisette, capers & macadamia	\$50,9
Steak au Poivre Gippsland beef eye fillet, Sarawak & green peppercorn sauce, frites	\$66,9



ENTRECÔTE SIGNATURE STEAK FRITES*

Rangers Valley Black Market 270 days grain-fed
Angus Beef, frites, our Secret Herb Butter Sauce

\$58,9



L E S G A R N I T U R E S / S I D E S

Pommes Frites	\$14,9
Secret Herb Butter Sauce*	\$5,9
Sauce au Poivre	\$5,9
Soft Leaves Salade with radish, walnuts, French Dressing	\$14,9
Broccoli Almondine chargrilled broccolini, lemon beurre noisette, toasted almonds	\$18,9

L E S D E S S E R T S

Crème Brûlée traditionnelle	\$22,9
Tarte au Citron our incredible lemon tart, crème fraîche	\$22,9
Mille Feuilles 'Saveurs Mont Blanc' flakey butter pastry, chestnut diplomat cream, chocolate crémeux, blackcurrant sorbet	\$24,9
Profiteroles au Chocolat French vanilla bean ice-cream, sauce au chocolat chaud, buttered almonds	\$20,9
Poire Belle Hélène warm sauternes poached pear, crème Chantilly, honey madeleines, sauce chocolat au chaud	\$24,9
Coupe de Sorbet flavour of the day	\$16,9
Fromage Selection cheese, matched condiments, baguette & wafers	\$29,9



\$34,90 GLS

CHAMPAGNE
TAITTINGER

\$189,9 BTL

Reims

NV TAITTINGER CUVÉE PRESTIGE

CAVIAR

BUMPS

w/ a glass of
NV Taittinger
Cuvée Prestige

\$51,9pp



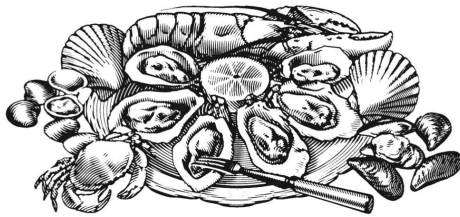
w/ a
One Sip
Vodka Martini

\$34,9pp

CAVIAR SERVICE

w/ crispy pommes Anna, crème fraîche, capers, shallot, sieved egg, chives

Yarra Valley 'First Harvest' Salmon Caviar 30g - \$59,9
Sturgeon Baerii 'Esturion de Sarrion' 30g/50g - \$164,9 / \$264,9



OYSTERS

shucked to order w/ cabernet mignonette

Pacific Oysters Barilla Bay, Tasmania
Sydney Rock Oysters New South Wales

\$6,9 ea or \$74,9 doz

VIN CHAUD \$16,9

Traditional Mulled Wine

warm spiced mulled wine to warm your cockles

SPRITZERS \$19,9 EA

Hugo Spritz

Hendrick's Gin, St Germain, French Sparkling, Soda

Lillet Rosé Spritz

Lillet Rosé, Lillet Rouge, French Sparkling, Soda

Fruits Rouges 75

Bombay Sapphire Gin, Raspberry Pulp, Lavender Syrup, Sparkling Wine

LES COCKTAILS \$26,9 EA

French 75

Bombay Sapphire Gin, Lemon, French Sparkling

Midwinter Daiquiri

Spiced Rum, Lime, Cinnamon Syrup, Lillet Blanc

Poire Martini

Bombay Sapphire Gin, Pear Liqueur, Lillet Blanc, Noily Prat Dry Vermouth

Elderflower Gimlet

Bombay Sapphire Gin, St Germain Elderflower, Lime

French Delight

Bombay Sapphire Gin, Rosé Syrup, Peychaud's & Rhubarb Bitters

Velvet Ember

Cognac, Lemon, Honey, Cocchi Rosa, Frangelico

Smokey Tequila Old Fashioned

Patrón Reposado Tequila, Casamigo's Mezcal, Agave, Bitters

Café Solstice

Licor 43, Cointreau, Espresso, Monin Blood Orange

Passion Flower

Bacardi Blanco Rum, Passionfruit & Lime