

# Entrecôte

## HORS D'ŒUVRES

<b>Vol au Vont (3)</b> champignon de Paris, truffled Gruyère béchamel	\$16,9
<b>King Louis XIV 'Boulettes' (4)</b> spiced beef croquettes, Dijon mustard	\$15,9
<b>Escargot à la Bourguignonne</b> snails baked in garlic & herb butter	\$18,9
<b>Foie Gras &amp; Chicken Liver Parfait</b> w/ toasted brioche & pickled cherries	\$22,9
<b>Trempelette Française</b> French onion dip w/ crudities	\$16,9

## MENU RAPIDE

**TWO COURSES \$54,9**  
**THREE COURSES \$64,9**

### Saumon Fumé

Cold smoked King salmon, pickled cucumber, crème fraîche, baguette wafers

### Chèvre Chaud

brûlée chèvre, herb de Provence, heirloom tomatoes, onion vinaigrette, pine nuts

### Terrine en Croute

Chicken & fig terrine en croûte, radish & cornichon salad

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### Poisson Traditional

Crisp skin barramundi, pomme écrasées, lemon parsley & caper beurre noisette

### Steak Haché Frites

220g Cape Grim beef pattie, served pink or well w/ frites, pickled onion & Secret Herb Butter Sauce

### Entrecôte Cheeseburger w/ frites

### Le Végétarien

Champignon bourguignon, confit field mushroom, frites

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### Mousse au Chocolate

Belcolade dark chocolate mousse, crème Chantilly, cocoa balls & nibs

### Îles Flottante

strawberries, crème anglaise, praline rosé

### Fromage du Jour

Marcel Petit Comté, pear & ginger chutney, sourdough wafers



## MENU GOURMAND

**TWO COURSES \$79,9**

**THREE COURSES \$94,9**

### Bouquet De Crevettes

poached prawns, melon, tomato & verjuice dressing, piment d'Espelette

### Burrata Verte

zucchini, snap peas, broadbeans, hazelnut oil, mint salsa verte, preserved lemon

### Tartare de bœuf

cornichon, egg yolk, sauce épicée, mustard leaf, smoked tomato potato crisps

### Pétoncle Grillé

Hervey Bay scallops, spiced citrus butter, petit coriander, lemon cheek

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### Notre Pithiviers

forest mushroom, Gruyère béchamel, enoki & herb salad

### Poisson de Moment

white fish, lemon crushed peas, fennel crisp, pea shoots, avruga beurre blanc

### Poulet Heureux

slow poached breast, charred cabbage, petit onions, dijon mustard cream sauce

### Entrecôte Signature Steak Frites

Pasture fed Cape Grim Angus Porterhouse, frites, our Secret Herb Butter Sauce\*

### Entrecôte Cheeseburger Royale

w/ truffled brie & frites\*

*or if you're feeling really fancy...*

### 👑 Filet de Boeuf (+\$9,9 supplement)

Gippsland Eye Fillet 220g, bearnaise, watercress, frites

### 👑 Homard Frites (+\$29,9 supplement)

demi cray tail (220g), spiced citrus butter, lemon, frites

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### Crème Brûlée traditionnelle

### Bomb Alaska

Lemon verbena & white chocolate parfait, blackberry sorbet, brulee meringue, lemon curd

### Profiteroles au Chocolat

French vanilla bean ice cream, sauce au chocolat chaud, buttered almonds

### Tarte au Citron w/ crème fraîche

### Gâteau Bleu

Baked 'blue basque' cheesecake, roasted grapes, hazelnut

LUNCH ONLY



### 📍 CHECK-IN NOW

Even if you've been here before, remember to check in each time. This will assist us with contact tracing and help us to stay safe and stay open.

Keep up to date at [CORONAVIRUS.vic.gov.au](https://www.coronavirus.vic.gov.au)



\*This dish contains 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 / no split bills / merchant fees apply - VISA / Mastercard / AMEX 1.5%

# FRUITS DE MER

## SERVICE DE CAVIAR

*w/ warm blini, crème fraîche,  
capers, shallot, sieved egg,  
chives*

**Yarra Valley 'First Harvest'  
Salmon Caviar 30g**

**\$54,9**

**Polanco Sturgeon, Oscietra  
Grand Reserve 30g**

**\$159,9**

## 'BUMPS & SHOTS'

*Polanco Oscietra caviar  
'bumps' w/ frozen  
Grey Goose Vodka*

**\$29,9pp**



## HUÎTRES DU JOUR

*shucked to order & served w/ sauce mignonette*

**\$4,9 each or \$49,9 dozen**



**Crabe Royal – King crab leg, mayonnaise**

**\$MP**

**Pétoncle Cru – Hervey Bay scallop, cucumber,  
crème fraîche, native lime & dill oil**

**\$8,9ea**

**Gambas – King prawn, pink peppercorn Marie-rose**

**\$5,9ea**



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*Entrecôte*