Entrecôte

HORS D'ŒUVRES

Mt Zero Marinated Olives	*$12,9*
Baguette *w/ salted French butter*	*$3,9pp*
Vol au Vent (4) - *buttered leeks, Gruyère & thyme béchamel*	*$20,9*
Fromage Frais - *local cow's curd, pistachio, pear, radish, celery, witlof*	*$22,9*
King Louis XIV 'Boulettes' (4) - *spiced beef croquettes, Dijon mustard*	*$20,9*
Escargots à la Bourguignonne (6) - *snails baked in garlic & herb butter*	*$23,9*
Foie Gras & Chicken Liver Parfait - *w/ toasted brioche & pickled cherries*	*$23,9*

MENU GOURMAND

TWO COURSES $79,9 / THREE COURSES $99,9

LES ENTRÉES

Tarte Tatin aux Tomates
Caramelised tomato tart, Banyuls shallots, witlof, olive, Gippsland fromage frais

Pétoncles Rôties au Beurre
half shell scallops, spiced citrus butter, lemon, coriander

Poisson Crudo
kingfish carpaccio, shaved fennel, capers, crème fraîche, orange dressing, shiso

Soupe à l'Oignon Gratinée
French onion soup, Gruyère croûtons

Tartare de Bœuf au Couteau
cornichon, egg yolk, sauce épicée, mustard leaf, smoked tomato potato crisps
(available as entrée or main w/ frites)

PLATS PRINCIPAUX

Pithivier d'Automne
butter puff pie of Champignon de Paris, Gruyère & thyme béchamel,
pickled mushroom & charred onions

Vivaneau Farci
crispy skin snapper, chive mousse, spiced carrot puree, avruga beurre blanc

Poulet Heureux
slow poached free-range chicken, vadouvan cauliflower & coquillette gratin,
cavolo crisps, sauce supreme

Entrecôte Signature Steak Frites*
Rangers Valley Black Market 270 days grain-fed Angus Beef,
frites & our Secret Herb Butter Sauce

Entrecôte Cheeseburger Royal* *w/ truffled Brie & frites*

Filet de Bœuf au Poivre de Sarawak *+$14,9 supplement*
Gippsland beef eye fillet, Sarawak pepper & Cognac cream sauce, frites

Homard Frites *+$44,9 supplement*
butter poached Southern rock lobster, Champagne velouté,
Yarra Valley salmon caviar, frites

LES GARNITURES

Pommes frites *$14,9*
Secret Herb Butter Sauce *$5,9*
Roasted petit carrots *$16,9*
beurre noisette, buttered almonds

LES DESSERTS

Crème Brûlée *traditionelle*

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

Tarte au Citron
our incredible lemon tart, crème fraîche

Vacherin Doré
vin jaune poached stone fruit, macadamia ice cream, crispy meringue, petals

Fromage et Figues
whipped Brie, fig & vincotto, Château d'Estoublon olive oil, black pepper tuile

*this dish contains nuts - 10% weekend surcharge.
15% public holiday surcharge. 1.5% card transaction fee. No split bills.

FRUITS DE MER

PLATEAUX DE FRUITS DE MER
Pour Deux (2)

freshly shucked oysters w/ sauce mignonette (4)
Queensland king prawns w/ sauce gravlax (2)
scallop cru, shaved pear, beurre noisette (2)

$49,9

CAVIAR

w/ a glass of
2012 Dom Pérignon
Champagne

$89,9pp

B U M P S

w/ a shot of
Grey Goose
Vodka

$34,9pp

CAVIAR SERVICE TRADITIONNEL

w/ warm blinis, crème fraîche, capers, shallot, sieved egg, chives

Yarra Valley 'First Harvest' Salmon Caviar 30g - *$55,9*
Polanco Sturgeon, Oscietra Grand Reserve 30g/50g - *$155,9 / $255,9*

OYSTERS

shucked to order & served w/ sauce mignonette

$5,9 each or $65,9 dozen

Crabe à la Mayonnaise *$38,9*
handpicked spanner crab, crème fraîche, Piment d'espelette, toasted brioche

Gougères au Homard (2) *$19,9*
w/ poached Southern rock lobster, celery mayonnaise salad

Pétoncle Cru *$9,9ea*
scallop cru, shaved pear, beurre noisette

Gambas *$6,9ea*
Queensland King prawns, sauce gravlax

CHAMPAGNE
TAITTINGER
Reims

$29,9 GLS **$169,9 BTL**

TAITTINGER NV CUVÉE PRESTIGE

LES COCKTAILS • $23,9 EA

Entrecôte Martini
Gin or Vodka, Dry Vermouth, served clean or dirty, with your choice of lemon, olive, or pickled onion

French 75
Gin, Sugar, Lemon, Chandon Blanc de Blancs

Elderflower Gimlet
Gin, St-Germain Elderflower, Lime

Aviation
Gin, Lime, Maraschino, Crème de Violette

Le Petit Apricot
Vodka, Liquer D'Abricot Massenez, Lemon, Bitters

Basilic de Jardin
Hendrick's Gin, Cointreau, Monin Cucumber, Fresh Basil

Passion Flower
Bacardi Blanco Rum, Passionfruit & Lime

Boulevardier
Rittenhouse Rye Whisky, Campari, Antica Formula

French Connection
Martell V.S Cognac, Disaronno Amaretto, Antica Formula, Orange Bitters