

Entrecôte

HORS D'ŒUVRES

Vol au Vent (4) champignon de Paris, truffled Gruyère béchamel	\$16,9
King Louis XIV 'Boulettes' (4) spiced beef croquettes, Dijon mustard	\$16,9
Trempelette Française caramelised French onion dip w/ crudités	\$16,9
Escargots à la Bourguignonne (6) snails baked in garlic & herb butter	\$19,9
Foie Gras & Chicken Liver Parfait w/ toasted brioche & pickled cherries	\$22,9
Mt Zero Marinated Olives	\$9,9

MENU RAPIDE

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

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

Saumon Fumé
cold smoked King salmon, horseradish crème fraîche,
beetroot, sourdough wafers

Chèvre Chaud
brûlée chèvre, herbes de Provence, heirloom tomatoes,
croutons, shallot vinaigrette, pine nuts

Terrine en Croûte
pork & pistachio terrine en croûte, green peppercorn
mustard, pickled carrots

~

Poisson Grillé du Jour
grilled market fish, Provincial tomato,
haricot blanc & herb salad, spiced vinaigrette

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

Entrecôte Cheeseburger* w/ frites

Champignon Frites
confit field mushroom, mushroom bourguignon, frites

~

Mousse au Chocolat
Belcolade dark chocolate mousse,
crème Chantilly, cocoa balls & nibs

Gateau Basque
Basque cheesecake, caramelised mandarin,
St David's cream

Marcel Petite Comté
apricot & almond jam, sourdough wafers

EXTRA SIDES

Pomme frites	+\$9,9
Soft leaves salad w/ radish, walnuts & French Dressing	+\$9,9
Secret Herb Butter Sauce*	+\$4,9

MENU GOURMAND

TWO COURSES \$79,9
THREE COURSES \$94,9

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

Crevettes au Beurre
Queensland prawns, spiced citrus butter,
flageolet beans, lemon, coriander

Souffle Gratinée
twice baked comté soufflé,
pickled butternut pumpkin, Autumn crisps

Tartare de Bœuf
cornichon, egg yolk, sauce épicié, mustard leaf,
smoked tomato potato crisps

Bisous de feu Pétoncles
brûlée Albatross Island Scallops, shaved fennel,
pomegranate, grapefruit & white Burgundy dressing

Pieds des Pore Pané
crispy pork croquette, quail eggs, sauce gribiche,
apple & frisée

~

Tarte aux Tomates d'Automne
tomato galette, smoked eggplant mustard,
fresh tomato, Ossau Iraty, red sorrel

Truite Pochée
poached trout, braised leeks & greens, Pastis & lemon
balm beurre blanc, trout roe

Canard à l'Orange
aged duck breast, mushrooms, pomme Anna,
radicchio, spiced a l'orange sauce

Entrecôte Signature Steak Frites*
pasture-fed Cape Grim Angus Porterhouse,
frites, our Secret Herb Butter Sauce

Entrecôte Cheeseburger Royale*
w/ truffled Brie & frites

Filet de Bœuf (+\$12,9 supplement)
220g Gippsland Eye Fillet, bearnaise, watercress, frites

Homard Frites (+\$29,9 supplement)
220g demi cray tail, sauce Choron, lemon, frites

~

Crème Brûlée traditionnelle

Mille-feuille d'Automne
caramelised pastry, praline cream,
hazelnuts, pear, blackcurrant

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

Tarte au Citron
our incredible lemon tart, crème fraîche

Fromage aux Pommes
Brillat-Savarin triple creme, spiced apples, walnut crisp

*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%

LES BOISSONS

L'aperitif

served over ice w/ water or tonic

Suze	\$10,9
Dubonnet	\$11,9
Pastis	\$13,9
Rin qin quin	\$12,9

MEET JOE'S SPRITZERS

These curated Spring Summer beauties are not watered down with soda – but simply topped up with bubbles, making them magnificent, all day, easy drinkers!

\$17,9

LILLET

Lillet Rosé, Lillet Rouge, lemon, Maison Mumm Petit Cordon sparkling

CLASSIQUE

Bitters, sugar, house made maraschino cherry, Maison Mumm Petit Cordon sparkling

HERBAL

Peach, Yellow Chartreuse, bitters, Maison Mumm Petit Cordon sparkling

ROBUSTE

Crème de cassis, Campari, Maison Mumm Petit Cordon sparkling

LES COCKTAILS

Rambling Bramble <i>Sloe gin, rosé Vermouth, lemon, salt, Cointreau & tonic</i>	\$22,9
French 75 <i>Bombay Sapphire Gin, sugar, lemon, Maison Mumm Petit Cordon bubbles</i>	\$21,9
Normandy Negroni <i>Calvados, Campari, Lillet Blanc, orange & almond bitters</i>	\$22,9
Entrecôte Martini <i>Gin or Vodka, Martini Dry & orange bitters - served clean or dirty</i>	\$23,9
Passion Flower <i>Bacardi Blanco Rum, passionfruit & lime over crushed ice</i>	\$21,9
Bouquet <i>Bombay Sapphire Gin, St Germain Elderflower Liqueur, lemon, maraschino & bitters</i>	\$22,9
l'Amandier <i>Rye whiskey, Amer Picon, sweet sherry, bitters & salt served over ice</i>	\$22,9

Fauxtails *(non-alcoholic)*

Elderflower Spritz <i>Elderflower, apple juice, soda</i>	\$12,9
Pash'n'go <i>Passionfruit, mango, lime, soda</i>	\$12,9
Mandarin 'Collins' <i>Mandarin, lemon, soda</i>	\$12,9

Bières & Cidres

Kronenbourg 1664 - en tap	<i>France</i>	\$10,9
Moondog Old Mate Pale Ale	<i>Victoria</i>	\$10,9
Two Birds Sunset Ale	<i>Victoria</i>	\$10,9
Prickly Moses Otway Light	<i>Victoria</i>	\$9,9
Kelly Brothers Apple Cider	<i>Victoria</i>	\$12,9
Trumer Pils	<i>Austria</i>	\$11,9

VINS AU VERRE

Vins Pétillant Sparkling & Champagne

COUPE 110ML

NV Maison Mumm Sparkling Brut <i>Marlborough, NZ</i>	\$12,9
NV Champagne Taittinger - Cuvée Prestige <i>Reims, FR</i>	\$22,9
NV Champagne Perrier Jouët Blason Rosé <i>Reims, FR</i>	\$32,9
2010 Champagne Dom Pérignon, <i>Reims, FR</i>	\$89,9

Blanc

2020 Domaine Berthier L'Instant Sauvignon Blanc	<i>Coteau du Giennois, FR</i>	\$13,9
2019 Syrahmi La Bise Marsanne Roussanne	<i>Heathcote, VIC</i>	\$18,9
2021 Bass River Pinot Gris	<i>Gippsland, VIC</i>	\$14,9
2018 Pierriek Laroche, Petit Chablis	<i>Burgundy, FR</i>	\$22,9
2020 Narkoojee 'Lily Grace' Chardonnay	<i>Gippsland, VIC</i>	\$16,9

Rosé

2020 Rameau d'Or Petit Armour	<i>Provence, FR</i>	\$14,9
2020 Cibonne, Tentations	<i>Provence, FR</i>	\$20,9

Rouge

2021 Gentle Folk, Villages Pinot Noir	<i>Adelaide Hills, SA</i>	\$21,9
2020 Domaine Elisa Guerin Gamay	<i>Beaujolais, FR</i>	\$18,9
2017 Karrawatta Dairy Block Shiraz	<i>Adelaide Hills, SA</i>	\$18,9
2017 Guigal Côtes Du Rhône Villages	<i>Côtes Du Rhône, FR</i>	\$13,9
2018 Crawford River Cabernets	<i>Henty, VIC</i>	\$19,9

Vin de Table

	Gls	500ml
2018 Entrecôte Blanc Semillion Blend <i>Gippsland, VIC</i>	\$10,9	\$28,9
2018 Entrecôte Rouge Shiraz Blend <i>Heathcote, VIC</i>	\$10,9	\$28,9

MENU ENFANTS / CHILDREN'S MENU

Entrecôte cheeseburger & frites **or**
Grilled fish w/ salad **or** Steak haché & frites
~
Chocolate mousse **or** Crème brûlée traditionnelle

\$39,9