

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

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| Fruit du Matin* | \$17,9 |
| <i>earl grey melon, seasonal berries, organic yoghurt & housemade granola</i> | |
| Bircher Museli | \$18,9 |
| <i>oats, slivered almonds & black currants soaked in apple juice layered w/ honey yoghurt, pot roasted apple & blackberries</i> | |
| Pain Perdu | \$19,9 |
| <i>custard baked brioche, brûlée, creme Chantilly, poached pear & chocolate sauce</i> | |
| Toasted Croissant | \$10,9 |
| <i>toasted served w/ Bonne Maman jam or salted butter caramel</i> | |
| Baguette Traditionelle | \$12,9 |
| <i>toasted served w/ French salted butter, Bonne Maman jam</i> | |

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 -

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

D É J E U N E R from 11am

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| Soupe a l'Oignon Gratinée | \$18,9 |
| <i>French onion soup, Gruyère croûtons</i> | |
| Rillettes de Porc* | \$22,9 |
| <i>pork rillettes, pistachio, roasted apple, cornichon, bread wafers</i> | |
| Le Conquerant Camembert Pané* | \$22,9 |
| <i>sourdough crumbed camembert, truffle, roasted grapes, celery, pickled walnuts & dressing</i> | |
| Salade Niçoise | \$26,9 |
| <i>grilled and marinated tuna, green beans, heirloom tomato, olives, kipfler potato, soft poached egg lemon dressing, baby basil, crouton</i> | |
| Baguette Artisanale | \$16,9 |
| <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 | |
| Salade Sandwich Classique | \$16,9 |
| <i>grain bread, beetroot, cucumber, aioli, tomato, cheddar, lettuce, carrots</i> | |
| Tartes Chaudes | \$18,9 |
| <ul style="list-style-type: none"> • Tarte à la Tomate* - housemade vegan tomato & basil tart • Boeuf Bourguignon Pie - red wine braised beef • Poulet Pie - truffled chicken & leek | |
| <i>served w/ a petite salad & tomato & roasted red pepper relish</i> | |
| Mr Jones Sausage Roll | \$15,9 |
| <i>served w/ a petite salad & tomato & roasted red pepper relish</i> | |
| Le French Rueben 'Toastie' | \$19,9 |
| <i>thick juniper bacon, lyonnaise sausage, Gruyère cheese, sauerkraut, dijon</i> | |
| Mitraillette* | \$23,9 |
| <i>our signature 'Steak Frites w/ Secret Herb Butter Sauce in a baguette</i> | |
| Entrecôte Cheeseburger* | \$26,9 |
| <i>180g Gippsland beef pattie, pickles, cheddar, aioli, our Secret Herb Butter Sauce, brioche bun served w/ frites</i> | |

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
- Larsen & Thompson Looseleaf Tea** \$4,9
english breakfast, earl grey, peppermint, sencha green tea, peppermint
- Chai Latté** \$4,9
- Hot Chocolate** \$4,9

ANGELINA CHOCOLAT CHAUD

real chocolate steamed w/ Jersey milk served w/ creme Chantilly

w/ Madeleine \$13,9 or w/ a croissant \$18,9



COLD DRINKS

- Berocea - Remède gueule de bois... for that B-B-Bounce!** \$5,9
- Cold Pressed Juices** \$7,9
- 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 flavoured French drink!* \$6,9

PASTRIES *from the cabinet until sold out!*

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| 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!

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| SECRET HERB BUTTER SAUCE | \$11.90 |
| FRENCH DRESSING | \$12.90 |
| SEASONING | \$10.90 |
| PICKLED CHERRIES | \$14.90 |
| PEAR & GINGER CHUTNEY | \$14.90 |
| ENTRECÔTE VIN DE LA MAISON | \$29.90 |
| CHARDONNAY / ROSÉ / CÔTES DU RHÔNE | |