

# FRUITS DE MER

## ASSIETTE DE FRUITS DE MER

Huîtres du jour w/ sauce mignonette, lemon cheek  
Gambas - QLD king prawns w/ sauce Marie-Rose  
Pétoncle brûlée half shell scallop, leek, pancetta

\$30,9

## CAVIAR BUMPS

a spoonful of Polanco Oscietra caviar served on your hand

w/ a glass of 2012  
Dom Pérignon  
Champagne

\$89,9pp



w/ a shot of French  
Grey Goose  
Vodka

\$32,9pp

## CAVIAR SERVICE TRADITIONNEL

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

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

## HUÎTRES DU JOUR

shucked to order & served w/ sauce mignonette

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



<b>Akoya Pearl Oyster (2)</b> lightly crumbed & fried, truffled remoulade, caviar	\$15,9
<b>Gougères au Homard (2)</b> w/ poached WA lobster, celery mayonnaise salad	\$16,9
<b>Pétoncle Brûlée</b> torched half shell scallop, creamed leek, pancetta	\$9,9ea
<b>Gambas</b> Queensland King prawn, pink peppercorn Marie-Rose	\$5,9ea



CHAMPAGNE

**TAITTINGER**

Reims

\$24,9 GLS

\$149,9 BTL

TAITTINGER NV CUVÉE PRESTIGE

## LES COCKTAILS

<b>Entrecôte Martini</b> - Gin or Vodka, Martini Dry served to your desire	\$23,9
<b>French 75</b> - Bombay Sapphire Gin, Sugar, Lemon, Chandon Blanc de Blancs	\$22,9
<b>St Germain Gimlet</b> - Gin, St-Germain Elderflower, Lime	\$23,9
<b>Piment d'Espelette Spiced Margarita</b> Tequila, Cointreau, Lime, Piment d'Espelette	\$23,9
<b>Le Blues Des Myrtilles</b> - Hayman's Sloe Gin, Baie Bleue Blueberry Liqueur, Lemon, Orange Bitters	\$23,9
<b>Passion Flower</b> - Bacardi Blanco Rum, Passionfruit & Lime	\$22,9
<b>La Pomme Sucrée</b> - Rye Whiskey, 12 year old Tawny Port, Le Birlou Apple & Chestnut Liqueur, Almond Bitters	\$23,9
<b>French Connection</b> - Godet V.S. Cognac, Disaronno Amaretto, Antica Formula, Orange Bitters	\$24,9

# Entrecôte

## HORS D'ŒUVRES

Ned's Sourdough Baguette w/ salted French butter	\$3,9pp
Mt Zero Marinated Olives	\$10,9
Vol au Vent (4) - champignons de Paris, truffled Gruyère béchamel	\$16,9
King Louis XIV 'Boulettes' (4) - spiced beef croquettes, Dijon	\$16,9
Escargots à la Bourguignonne (6) - snails baked in garlic & herb butter	\$19,9
Fromage Rôti - Normandy cider baked camembert, winter crudités	\$20,9
Foie Gras & Chicken Liver Parfait w/ toasted brioche & pickled cherries	\$22,9

## LES ENTRÉES

Soupe à l'Oignon Gratinée - French onion soup, Gruyère croutons	\$22,9
Filet de Saumon Fumé - cold smoked Ora king salmon, cauliflower, pickled daikon, brassica flowers	\$22,9
Croque Monsieur - Grandmother's ham, three cheeses, mustard béchamel	\$18,9
Saucisson de Lapin - rabbit, pork & thyme sausage, mustard fruits, du puy lentils, mustard sauce	\$20,9
Tartare de Bœuf au Couteau - cornichon, egg yolk, sauce épicée, mustard leaf, smoked tomato potato crisps	\$24,9
- main size served w/ frites	\$38,9

## LES SALADES

Salade Gourmande aux Deux Œufs - Ora King Salmon, dill mayonnaise, steamed petit potatoes, soft boiled eggs, pickled shallots, shaved radish & fennel, Yarra Valley salmon roe	\$28,9
Chèvre Chaud d'Hiver - brûlée goats cheese, beetroot, pomegranate, radicchio & hazelnut salad	\$22,9
Confit Canard et Lentils - Crispy confit duck, warm du Puy lentils, radicchio salad, pomegranate dressing	\$27,9

## PLATS PRINCIPAUX

'Mitraillette' - baguette 'sandwich' filled with grilled porterhouse, frites & our Secret Herb Butter Sauce*	\$24,9
Entrecôte Cheeseburger* w/ frites	\$28,9
Pois Chiches et Champignons - wild mushroom, thyme & leek fricassée, crisp chickpea panisse, onion jus	\$35,9
Saint Pierre et Crevette - prawn & chestnut crusted dory, thyme braised petit champignons de Paris, parsley cream	\$44,9
Parmentier de Bœuf - Bourguignon braised Cape Grim beef, winter vegetable, Paris mash	\$37,9
Pithivier au Fromage Fondu - butter puff pastry pie of celeriac dauphinoise, raclette, onion soubise, cornichon salad	\$39,9
Homard Frites - 220g demi cray tail sauce Choron, lemon	\$79,9

### ENTRECÔTE'S SIGNATURE STEAK FRITES

Pasture fed Cape Grim Angus Porterhouse w/ frites & our Secret Herb Butter Sauce\*  
soft leaves salad w/ radish & walnuts

\$49,9

## LES DESSERTS

Assiette de Fromages - assortment of local & French cheese	\$28,9
Mousse au Chocolat - Belecolade dark chocolate mousse, crème Chantilly, cocoa balls & nibs	\$16,9
Fruits d'Hiver Pochés - spice poached winter fruit, almond financier, Pampelle sabayon, citrus	\$18,9
Tarte au Citron - our incredible lemon tart, crème fraîche	\$18,9
Crème Brûlée traditionnelle	\$18,9
Cornet de Glace, ice cream flavour de jour, waffle cone	\$10,9

## SIDES

Pomme frites	\$11,9
Soft leaves salad w/ radish, walnuts & French Dressing	\$10,9
Secret Herb Butter Sauce*	\$4,9

\*This dish contains nuts / 10% surcharge applies on weekends - 15% surcharge applies on all public holidays / no split bills. Merchant fees apply - VISA / Mastercard / AMEX 1.5%