

Entrecôte

HORS D'ŒUVRES

Baguette w/ salted French butter	\$4,9pp
Provençal Marinated Olives	\$12,9
Trempelette Française caramelised French onion dip w/ crudités	\$22,9
Foie Gras & Chicken Liver Parfait w/ toasted brioche & pickled cherries	\$24,9
Brioche au Tartare de Thon (2) tuna tartare, brioche fingers, tuna aioli, pickled cucumber	\$20,9
Caviar Rösti (2) Polanco Sturgeon Oscietra Grand Reserve caviar, chive crème fraîche, crispy pommes Anna	\$29,9
Escargots à la Bourguignonne (6) snails baked in garlic & herb butter	\$23,9
Pissaladière (2) butter puff finger, caramelised onion, Olasagasti anchovy, black olive, thyme	\$18,9
King Louis XIV 'Boulettes' (4) spiced beef croquettes, Dijon mustard	\$20,9
Coquilles Saint-Jacques (2) half shell scallop, spiced citrus butter, lemon, petit coriander	\$26,9

LES ENTRÉES

Le Conquerant Camembert Pané* sourdough crumbed camembert, truffle, roasted grapes, celery, pickled walnuts & dressing	\$24,9
Moules Marinées local mussels, sauce escabeche, rouille, grilled baguette	\$25,9
Saucisse de Canard Maison* house duck sausage, pistachio, crisp confit duck, mustard cress, quince vinaigrette	\$27,9
Citrouille Royale butternut custard, goats curd, toasted pepitas, pickled pumpkin, caraway tuile	\$26,9
Crevette Sautée Queensland prawns, aigre-doux roasted peppers, white bean puree, basil	\$34,9
Thon Fumé cold smoked tuna, fennel mayonnaise, grapefruit, sorel, fennel pollen	\$28,9
Tartare de Bœuf au Couteau cornichons, egg yolk, sauce épiciée, mustard leaf, smoked tomato potato crisps - or served as a main course w/ frites	\$26,9 \$38,9

PLATS PRINCIPAUX

Cordon Bleu de Veau veal escalope filled w/ Gruyère & grandmother ham, parsnip puree, Madeira & sage jus	\$35,9
Entrecôte Cheeseburger* w/ & frites	\$32,9
Entrecôte Cheeseburger Royal* w/ truffled Brie & frites	\$43,9
Mitraillette* baguette 'sandwich' filled with Rangers Valley Black Market beef, frites & our Secret Herb Butter Sauce	\$28,9
Galette de Ratatouille Autumn tart of confit ratatouille, Mimolette cheese mousse, black olive, basil	\$40,9
Cabillaud et Artichaut market fish, grilled artichoke & cream, vadouvan, beurre noisette & capers	\$46,9
Poussin d'Automne free-range spatchcock, king brown mushrooms, baby turnip, bread sauce, roasted chicken jus	\$46,9
Steak au Poivre Gippsland beef eye fillet, Sarawak & green peppercorn sauce, frites	\$64,9
Homard Frites butter poached Southern rock lobster, sauce choron, petit tomatoes, frites	\$96,9



ENTRECÔTE SIGNATURE STEAK FRITES*

Rangers Valley Black Market 270 days grain-fed Angus Beef, frites, our Secret Herb Butter Sauce

\$54,9



LES GARNITURES / SIDES

Pommes Frites	\$14,9
Secret Herb Butter Sauce*	\$5,9
Salade* radish, walnuts, French Dressing	\$14,9
Charred Broccolini* beurre noisette, toasted almonds	\$14,9

LES DESSERTS

Crème Brûlée traditionnelle	\$20,9
Tarte au Citron our incredible lemon tart, crème fraîche	\$22,9
Choux au Chocolat* crisp choux, caramelised milk chocolate cremeux, cocoa nib & macadamia, creme Chantilly	\$24,9
Tarte Tatin caramelised apple tart, prune & armagnac ice cream	\$24,9
Coupe de Sorbet parfum du jour	\$16,9
Chariot à Fromage cheese, matched condiments, baguette & wafers	\$24,9



CHAMPAGNE

\$32,90 GLS

TAITTINGER

\$179,9 BTL

Reims

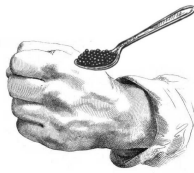
NV TAITTINGER CUVÉE PRESTIGE

CAVIAR

BUMPS

w/ a glass of
NV Taittinger
Cuvée Prestige

\$51,9pp



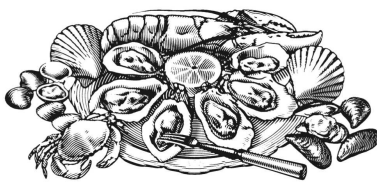
w/ a
One Sip
Vodka Martini

\$34,9pp

CAVIAR SERVICE

w/ crispy pommes Anna, crème fraîche, capers, shallot, sieved egg, chives

Yarra Valley 'First Harvest' Salmon Caviar 30g - \$59,9
Polanco Sturgeon, Oscietra Grand Reserve 30g/50g - \$164,9 / \$264,9



OYSTERS

shucked to order w/ white Burgundy mignonette

Pacific Oysters Barilla Bay, Tasmania
Sydney Rock Oysters New South Wales

\$6,9 ea or \$74,9 doz

MARTINI ROYAL

*Grey Goose Vodka or Citadelle Gin, saline,
with a freshly shucked oyster topped with Polanco caviar
served your way.*

\$36,9

SPRITZERS \$19,9 EA

Hugo Spritz

Hendrick's Gin, St Germain, Chandon Blanc de Blancs

Lillet Rosé Spritz

Lillet Rosé, Lillet Rouge, Chandon Blanc de Blancs, Soda

Rochelle Normand

Calvados, Pear Liqueur, Chandon Blanc de Blancs

LES COCKTAILS \$26,9 EA

French 75

Bombay Sapphire Gin, Lemon, Chandon Blanc de Blancs

Aviation

Bombay Sapphire Gin, Lime, Maraschino, Crème de Violette

Limon Lilou

Citron Vodka, Triple Sec, Licor 43

Elderflower Gimlet

Bombay Sapphire Gin, St Germain Elderflower, Lime

Cosmopolitan au Pamplemousse Rose

Vodka, Grapefruit Liqueur, Lime, Pink Grapefruit Juice

Fleur des Îles

Tequila Reposado, Homemade Hibiscus Syrup, Lime, Soda

Blackberry Bramble

Hendrick's Gin, Domaine De Canton Ginger, Housemade Blackberry Syrup

Cheeky Monkey

Monkey Shoulder Scotch Whisky, Marasqual, Lemon, Soda, Bitters

Naked & Famous

Mezcal, Yellow Chartreuse, Aperol, Lime

Élixir Banane-Bourbon

Butter-washed Bourbon, Banana Liqueur, Sugar, Bitters