

# Entrecôte

## HORS D'ŒUVRES

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

## MENU GOURMAND

TWO COURSES \$84,9 / THREE COURSES \$104,9

### LES ENTRÉES

#### Soupe à l'Oignon Gratinée

*French onion soup, Gruyère croûtons*

#### Citrouille Royale

*butternut custard, goats curd, toasted pepitas, pickled pumpkin, caraway tuile*

#### Crevette Sautée

*Queensland prawns, aigre-doux roasted peppers, white bean puree, basil*

#### Thon Fumé

*cold smoked tuna, fennel mayonnaise, grapefruit, sorrel, fennel pollen*

#### Saucisse de Canard Maison\*

*house duck sausage, pistachio, crisp confit duck, mustard cress, quince vinaigrette*

#### Tartare de Bœuf au Couteau

*cornichons, egg yolk, sauce épicée, mustard leaf, smoked tomato potato crisps  
(available as entrée or main w/ frites)*

### PLATS PRINCIPAUX

#### Galette de Ratatouille

*Autumn tart of confit ratatouille, Mimolette cheese mousse, black olive, basil*

#### Cabillaud et Artichaut

*market fish, grilled artichoke & cream, vadouvan, beurre noisette & capers*

#### Poussin d'Automne

*free-range spatchcock, king brown mushrooms, baby turnip, bread sauce, roasted chicken jus*

#### 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*

#### Steak au Poivre +\$14,9 supplement

*Gippsland beef eye fillet, Sarawak & green peppercorn sauce, frites*

#### Homard Frites +\$44,9 supplement

*butter poached Southern rock lobster, sauce choron, petit tomatoes, frites*

### LES GARNITURES

**Pommes frites** \$14,9

**Secret Herb Butter Sauce\*** \$5,9

**Charred broccolini\*** *beurre noisette, toasted almonds* \$14,9

### LES DESSERTS

**Crème Brûlée** *traditionnelle*

**Tarte au Citron**

*our incredible lemon tart, crème fraîche*

**Choux au Chocolat\***

*crisp choux, caramelised milk chocolate cremeux, cocoa nib & macadamia, creme Chantilly*

**Tarte Tatin**

*caramelised apple tart, prune & armagnac ice cream*

**Chariot à Fromage**

*cheese of the moment, matched condiments, baguette & wafers*

