Entrecôte

HORS D'ŒUVRES

Mt Zero Marinated Olives	$10,9
Vol au Vent (4) buttered leeks, Gruyère & thyme béchamel	$18,9
King Louis XIV 'Boulettes' (4) spiced beef croquettes, Dijon mustard	$18,9
Trempette au Fromage Frais Summer crudités - petit cucumber, radish, asparagus, baby gem	$20,9
Escargots à la Bourguignonne (6) snails baked in garlic & herb butter	$20,9
Foie Gras & Chicken Liver Parfait w/ toasted brioche & pickled cherries	$22,9

MENU GOURMAND

TWO COURSES $79,9 or **THREE COURSES $99,9**

Fromage Fouetté
Le Dauphin double cream mousse,
confit fennel, hazelnut, preserved lemon, fronds

Assiette de Fruits de Mer
freshly shucked oysters w/ Champagne mignonette (2)
Queensland king prawns w/ sauce Marie-Rose (2)
scallop tartare, finger lime, green chili, olive & dill oil (1)

Pétoncles Rôties au Beurre
half shell scallops, spiced citrus butter, lemon, coriander

Thon Fumé
yellowfin tuna lightly cured & smoked,
confit tuna mayonnaise, crispy capers, watercress

Crevette et Melon
Queensland prawns, basil compressed melon,
tiny tomatoes, spiced melon dressing

Tartare de Bœuf au Couteau
cornichon, egg yolk, sauce épicée,
mustard leaf, smoked tomato potato crisps
(available as entrée or main w/ frites)

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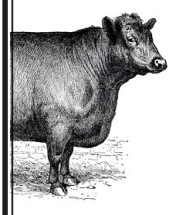
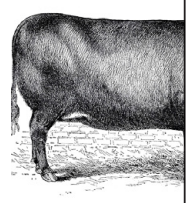
Tarte Fine à la Tomate
local tomato, Gruyère & Dijon tarte fine,
fromage frais, garlic tuile, petit basil

Poisson de Marché
pan-fried market fish, asparagus, first harvest salmon roe,
Champagne & chive beurre blanc

Canard Festif
dry aged Macedon duck breast, pressed confit leg, spiced beetroot,
pickled cherry just gras



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

Filet de Bœuf au Poivre de Sarawak *(+$14,9 supplement)*
Gippsland beef eye fillet,
Sarawak pepper & Cognac cream sauce, frites

Homard Frites *(+$34,9 supplement)*
spice grilled Western Australian crayfish,
sauce Antiboise, frites

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Crème Brûlée traditionelle

Bombe Alaska
spiced mango sorbet, coconut parfait,
dacquoise, gold almond crumble

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

Tarte au Citron
our incredible lemon tart, crème fraîche

Variations de Comté
Marcel Petit Comté mousse & shaved,
spiced blackberry, buckwheat 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%

FRUITS DE MER

PLATEAU DE FRUITS DE MER TO SHARE

freshly shucked oysters w/ Champagne mignonette (4)
Queensland king prawns w/ sauce Marie-Rose (2)
scallop tartare, finger lime, green chili, olive & dill oil (2)

$49,9

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

$34,9pp

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/ Champagne mignonette

$5,9 **each or** $65,9 dozen

Mayonnaise au Crabe — $38,9
handpicked spanner crab, crème fraîche,
Piment d'espelette, toasted brioche

Gougères au Homard (2) — $19,9
w/ poached WA lobster, celery mayonnaise salad

Pétoncle Cru — $9,9ea
scallop tartare, finger lime, green chili, olive & dill oil

Gambas — $6,9ea
Queensland King prawn, pink peppercorn Marie-Rose

CHAMPAGNE
TAITTINGER
Reims

$27,9 GLS **$159,9 BTL**

TAITTINGER NV CUVÉE PRESTIGE

LES COCKTAILS

Entrecôte Martini *served to your desire* — *$23,9*
Gin or Vodka, Noilly Prat Dry Vermouth

French 75 — *$22,9*
Gin, Sugar, Lemon, Chandon Blanc de Blancs

Elderflower Gimlet — *$23,9*
Gin, St Germain Elderflower, Lime

Aviation — *$23,9*
Gin, Lime, Maraschino,
Crème de Violette Liqueur

Paloma — *$22,9*
Espolon Blanco Tequila, Lime, Pink Grapefruit Soda

White Negroni — *$23,9*
Gin, Suze, Lillet Blanc

Passion Flower — *$22,9*
Bacardi Blanco Rum, Passionfruit & Lime

French Connection — *$24,9*
Godet V.S Cognac, Disaronno Amaretto,
Antica Formula, Orange Bitters