

Entrecôte

HORS D'ŒUVRES

Mt Zero Marinated Olives	\$10,9
Vol au Vent (4) champignons de Paris, truffled Gruyère béchamel	\$18,9
King Louis XIV 'Boulettes' (4) spiced beef croquettes, Dijon mustard	\$16,9
Fromage Rôti Normandy cider baked camembert, winter crudités	\$20,9
Escargots à la Bourguignonne (6) snails baked in garlic & herb butter	\$19,9
Foie Gras & Chicken Liver Parfait w/ toasted brioche & pickled cherries	\$22,9

MENU GOURMAND

TWO COURSES \$79,9

THREE COURSES \$99,9

Citrouille Royale

warm organic pumpkin custard, Comté sable, pickled pumpkin, macadamia, piment d'Espelette

Soupe à l'Oignon Gratinée Truffée

French onion soup, Gruyère croutons, Truffle Hill truffle

Crevettes au Beurre

Queensland prawns, spiced citrus butter, flageolet beans, lemon, coriander

Filet de Saumon Fumé

cold smoked Ora king salmon, cauliflower, pickled daikon, brassica flowers

Assiette de Fruits de Mer

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

Tartare de Bœuf au Couteau

cornichon, egg yolk, sauce épicée, mustard leaf, smoked tomato potato crisps

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Pithivier au Fromage Fondu

butter puff pastry pie of celeriac dauphinoise, raclette, onion soubise, cornichon salad

Saint Pierre et Crevette

prawn & chestnut crusted dory, thyme braised petit champignons de Paris, parsley cream sauce

Poulet Heureux

poached free-range chicken, buttered cabbage & lardons, sauce foie gras, cavolo crisp

Entrecôte Signature Steak Frites*

pasture-fed Cape Grim Angus Porterhouse, frites, our Secret Herb Butter Sauce

Entrecôte Cheeseburger Royal*

w/ truffled Brie & frites

Filet de Bœuf au Poivre de Sarawak (+\$14,9 supplement)

240g Gippsland beef eye fillet, Sarawak pepper & Cognac cream sauce, frites

Homard Frites (+\$32,9 supplement)

220g demi cray tail, sauce Choron, lemon, frites

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Crème Brûlée traditionnelle

Fruits d'Hiver Pochés

spice poached winter fruit, almond financier, Pampelle sabayon, citrus

Profiteroles au Chocolat

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

Tarte au Citron

our incredible lemon tart, crème fraîche

Tête de Moine et Noix

Swiss Jura semi hard cows milk cheese, walnut mousse, smoked pear, sourdough baguette



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



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



CHAMPAGNE

TAITTINGER

Reims

\$24,9 GLS

\$149,9 BTL

TAITTINGER NV CUVÉE PRESTIGE

LES COCKTAILS

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