

Entrecôte

HORS D'ŒUVRES

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| 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 RAPIDE

TWO COURSES \$54,9
THREE COURSES \$64,9

Soupe à l'Oignon Gratinée
French onion soup, Gruyère croutons

Filet de Saumon Fumé
cold smoked Ora king salmon,
cauliflower, pickled daikon, brassica flowers

Chèvre Chaud d'Hiver
brûlée goats cheese, beetroot,
pomegranate, radicchio & hazelnut

Saucisson de Lapin
rabbit, pork & thyme sausage,
mustard fruits, du puy lentils, mustard sauce

Poisson du Marché
grilled market fish, prawns, mussels, saffron,
root vegetables, crispy leeks, lobster bisque cream

Parmentier de Bœuf
Bourguignon braised Cape Grim beef,
winter vegetable, topped with Paris mash

Entrecôte Cheeseburger* w/ frites

Pois Chiches et Champignons
wild mushroom, thyme & leek fricassée,
crisp chickpea panisse, onion jus

Mousse au Chocolat
Belcolade dark chocolate mousse,
crème Chantilly, cocoa balls & nibs

Cruller aux Pommes
Crisp choux pastry, pot roasted apple,
spiced ginger ice cream, salted butter caramel

Marcel Petite Comté
Chutney maison, sourdough baguette

EXTRA SIDES

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

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

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, cavalo 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

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

*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%

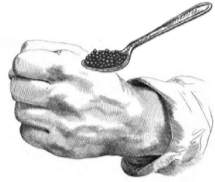
FRUITS DE MER

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

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| 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



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| 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 |

ASSIETTE DE FRUITS DE MER

Huîtres du jour w/ sauce mignonette

Gambas - QLD king prawns w/ sauce Marie-Rose

Pétoncle brûlée half shell scallop, leek, pancetta

\$30,9

LES ENFANTS – KIDS MENU

TWO COURSES \$39,9

Entrecôte cheeseburger* & frites or
Grilled fish w/ salad or
Beef haché* & frites

Chocolate mousse or
Crème brûlée traditionnelle or
Profiteroles au Chocolat*

*This dish contains nuts

LES BOISSONS

SPRITZERS

\$19,9

LILLET
Lillet Rosé, Lillet Rouge,
lemon, Chandon
Blanc de Blancs

CLASSIQUE
Bitters, sugar,
maraschino cherry,
Chandon Blanc de Blancs

HERBAL
RinQuinQuin à la Pêche,
Yellow Chartreuse Chandon
Blanc de Blancs

HUGO SPRITZ
Hendricks Gin, St-Germain
Elderflower, Chandon
Blanc de Blancs

LES COCKTAILS

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| 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 |



CHAMPAGNE

\$24,9 GLS

TAITTINGER

\$149,9 BTL

Reims

TAITTINGER NV CUVÉE PRESTIGE

Bières et Ciders

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|---------------------------|------------|--------|
| Kronenbourg 1664 - en tap | France | \$10,9 |
| Prickly Moses Otway Light | Victoria | \$9,9 |
| Moondog Pale Ale | Victoria | \$10,9 |
| Balter XPA | Queensland | \$11,9 |
| Napoleone Apple Cider | Victoria | \$12,9 |