

# Entrecôte

## HORS D'ŒUVRES

<b>Baguette</b> w/ salted French butter	\$4,9pp
<b>Provençales Marinated Olives</b>	\$12,9
<b>Brie Fouetté</b> whipped brie, pickled & raw vegetable crudités	\$22,9
<b>Foie Gras &amp; Chicken Liver Parfait</b> w/ toasted brioche & pickled cherries	\$24,9
<b>Gougère au Gruyère (4)</b> Piment d'Espelette	\$18,9
<b>Caviar Rösti (2)</b> Sturgeon Baerii caviar, chive crème fraîche, crispy pommes Anna	\$30,9
<b>Escargots à la Bourguignonne (6)</b> snails baked in garlic & herb butter	\$23,9
<b>Pissaladière (2)</b> butter puff finger, caramelised onion, Olasagasti anchovy, black olive, thyme	\$20,9
<b>King Louis XIV 'Boulettes' (4)</b> spiced beef croquettes, Dijon mustard	\$20,9
<b>Coquilles Saint-Jacques (2)</b> half shell scallop, spiced citrus butter, lemon, petit coriander	\$26,9

## LES ENTRÉES

<b>Le Camembert Pané</b> sourdough crumbed camembert, blueberry chutney, pickled walnuts, frisée	\$24,9
<b>Thon Fumé</b> cold smoked tuna, fennel mayonnaise, ruby grapefruit, sorrel, fennel pollen	\$26,9
<b>Filet de Porc</b> local pork fillet, Alsace bacon, pear, seeded mustard crème fraîche, petit cress	\$31,9
<b>Saumon Fumé</b> house smoked salmon rilette, potato galette, truffled beets, horseradish crème fraîche	\$32,9
<b>Pétoncles Poêlées</b> panfried scallops, sunchoke purée, morel cream, autumn crisps, burnt onions	\$34,9
<b>Raviolo de Crevette</b> tiger prawn & basil raviolo, Provence eggplant, capers, tomato bisque	\$33,9
<b>Tartare de Bœuf au Couteau</b> cornichons, egg yolk, sauce épicée, mustard leaf, smoked tomato potato crisps - or served as a main course w/ frites	\$30,9 \$46,9
<b>Tarte d'Automne</b> confit pumpkin tart, apple, hazelnut, tête de moine rosettes, honey & verjuice	\$28,9
<b>Soupe à l'Oignon Gratinée</b> French onion soup, Gruyère croûtons	\$28,9

<b>Entrecôte Cheeseburger*</b> w/ & frites	\$32,9
<b>Entrecôte Cheeseburger Royal*</b> w/ truffled Brie & frites	\$45,9
<b>Mitraillette*</b> baguette 'sandwich' filled with Rangers Valley Black Market beef, frites & our Secret Herb Butter Sauce	\$28,9

## PLATS PRINCIPAUX

served with soft leaves salad, radish & walnuts

<b>Pithiver d'Automne</b> wild mushroom & brie béchamel pithiver, celeriac purée, mushroom jus	\$42,9
<b>Poisson Poêlé du Moment</b> pan-fried cod, leek fondue, vichyssoise, smoked salmon roe, crispy leek	\$52,9
<b>Cailles Farcies aux Raisins</b> quail filled with chicken & foie gras boudin, sugar loaf cabbage, roasted grapes, jus gras	\$48,9
<b>Homard Frites</b> butter poached Southern rock lobster, sauce choron, piment d'espelette	\$98,9
<b>Steak au Poivre</b> Gippsland beef eye fillet, Sarawak & green peppercorn sauce, frites	\$64,9

	<b>ENTRECÔTE SIGNATURE STEAK FRITES*</b> Rangers Valley Black Market 270 days grain-fed Angus Beef, frites, our Secret Herb Butter Sauce <b>\$58,9</b>	
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## LES GARNITURES / SIDES

<b>Pommes Frites</b>	\$14,9
<b>Secret Herb Butter Sauce*</b>	\$5,9
<b>Sauce au Poivre</b>	\$5,9
<b>Soft Leaves Salade</b> with radish, walnuts, French Dressing	\$14,9
<b>Carottes et Miel</b> charred carrots, goats curd, thyme honey & verjuice dressing	\$16,9

## LES DESSERTS

<b>Crème Brûlée</b> traditionnelle	\$22,9
<b>Tarte au Citron</b> our incredible lemon tart, crème fraîche	\$22,9
<b>Dacquoise Noisette</b> layered dark chocolate mousse, jaconde & hazelnut cremeux, crème fraîche	\$24,9
<b>Profiteroles au Chocolat</b> French vanilla bean ice-cream, sauce au chocolat chaud, buttered almonds	\$20,9
<b>Tarte Tatin</b> caramelised apple tart, lemon thyme caramel, sourdough ice cream	\$24,9
<b>Coupe de Sorbet</b> flavour of the day	\$16,9
<b>Fromage Sous Cloche</b> cheese, matched condiments, baguette & wafers	\$29,9



\$32,90 GLS

CHAMPAGNE  
**TAITTINGER**

\$179,9 BTL

*Reims*

NV TAITTINGER CUVÉE PRESTIGE

# CAVIAR

**BUMPS**

*w/ a glass of*  
**NV Taittinger**  
**Cuvée Prestige**

\$51,9pp



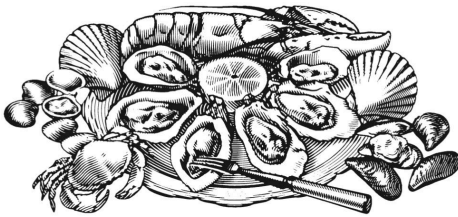
*w/ a*  
**One Sip**  
**Vodka Martini**

\$34,9pp

## CAVIAR SERVICE

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

**Yarra Valley 'First Harvest' Salmon Caviar 30g - \$59,9**  
**Sturgeon Baerii 'Esturion de Sarrion' 30g/50g - \$164,9 / \$264,9**



## OYSTERS

*shucked to order w/ cabernet mignonette*

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

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

## SPRITZERS \$19,9 EA

### **Hugo Spritz**

*Hendrick's Gin, St Germain, French Sparkling, Soda*

### **Lillet Rosé Spritz**

*Lillet Rosé, Lillet Rouge, French Sparkling, Soda*

### **Fruits Rouges 75**

*Tanqueray Gin, Raspberry Pulp, Lavender Syrup, Sparkling Wine*

## LES COCKTAILS \$26,9 EA

### **French 75**

*Bombay Sapphire Gin, Lemon, French Sparkling*

### **Aviation**

*Bombay Sapphire Gin, Lime, Maraschino, Crème de Violette*

### **Martini Au Rosemarie**

*Vodka, Rosemary Liqueur, Cocchi Americano, Lemon, Green Grapes, Saline*

### **Elderflower Gimlet**

*Bombay Sapphire Gin, St Germain Elderflower, Lime*

### **French Delight**

*Botanist Gin, Rosé Syrup, Rose Water, Peychaud's Bitters, Rhubarb Bitters*

### **Sidecar Fleuri**

*Armagnac, Grand Marnier, Lemon, Absinthe, Peychaud's Bitters*

### **Smokey Tequila Old Fashioned**

*Tequila, Mezcal, Agave, Bitters*

### **Pamplemousse Paloma**

*Coconut Tequila, Pamplemousse, Lime, Capi Grapefruit*

### **Penicillin**

*Starward Honeycomb Whisky, Domaine De Canton Ginger, Honey, Lemon*

### **Passion Flower**

*Bacardi Blanco Rum, Passionfruit & Lime*