

# Entrecôte

## HORS D'ŒUVRES

<b>Baguette</b> w/ salted French butter	\$4,9pp
<b>Provençal Marinated Olives</b>	\$12,9
<b>Fromage Roti</b> cider & thyme baked Brie, winter crudités	\$22,9
<b>Foie Gras &amp; Chicken Liver Parfait</b> w/ toasted brioche & pickled cherries	\$24,9
<b>Gruyère Malakoff (2)</b> Gruyère fondue croquettes, pickled radish	\$20,9
<b>Caviar Rösti (2)</b> Polanco Sturgeon Oscietra Grand Reserve 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	\$18,9
<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>Raclette Panée*</b> sourdough crumbed raclette cheese, blueberry chutney, pickled onions, sorrel	\$24,9
<b>Saumon Mariné</b> vermouth cured king salmon, celeriac remoulade, caperberries, baguette crisps	\$28,9
<b>Porc Croustillant</b> braised Otway pork croquette, du puy lentils, candied clementine & mustard purée, mustard leaves, sauce charcutière	\$27,9
<b>Châtaignes et Pommes</b> chestnut & apple veloute, roquefort ice cream, winter vegetable crisps	\$26,9
<b>Calamar et Café de Paris</b> local calamari, parsley & garlic butter, smoked celeriac purée, croutons, green olive, bottarga	\$30,9
<b>Petoneles Brûlée</b> brûlée scallops, potato & leek pavé, hazelnut, truffle vichyssoise	\$34,9
<b>Tartare de Bœuf au Couteau</b> cornichons, egg yolk, sauce épicee, mustard leaf, smoked tomato potato crisps - or served as a main course w/ frites	\$30,9 \$45,9
<b>Soupe a l'Oignon Gratinée</b> French onion soup, Gruyère croûtons (add shaved black truffle +\$14,9)	\$28,9

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<b>Entrecôte Cheeseburger*</b> w/ & frites	\$32,9
<b>Entrecôte Cheeseburger Royal*</b> w/ truffled Brie & frites	\$43,9
<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>Confit de Canard</b> confit duck leg, roasted brussel sprouts, lardons, seeded mustard sauce, buttered almonds	\$42,9
<b>Vol au Vent à la Citrouille</b> butternut custard, confit pumpkin, macadamia, Gruyère & Dijon sauce	\$40,9
<b>Truite d'Hiver</b> panfried rainbow trout, pickled birch mushrooms, cepe purée, capers, beurre noisette	\$46,9
<b>Pithivier de Volailles</b> quail, duck & foie gras pithivier, buttered cabbage purée, Pineau des Charentes sauce	\$50,9
<b>Steak au Poivre</b> Gippsland beef eye fillet, Sarawak & green peppercorn sauce, frites	\$64,9
<b>Homard Frites</b> butter poached Southern rock lobster, sauce thermidor gratinée, piment d'espelette	\$96,9

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

<b>Pommes Frites</b>	\$14,9
<b>Secret Herb Butter Sauce*</b>	\$5,9
<b>Sarawak &amp; Green Peppercorn Sauce</b>	\$5,9
<b>Salade*</b> radish, walnuts, French Dressing	\$14,9
<b>Petites Carottes</b> roasted baby carrots, verjuice beurre noisette, pistachio	\$14,9

## LES DESSERTS

<b>Crème Brûlée</b> traditionnelle	\$22,9
<b>Tarte au Citron</b> our incredible lemon tart, crème fraîche	\$22,9
<b>Clafoutis aux Griottines</b> brandied cherry clafoutis, pistachio & cardamon ice cream	\$24,9
<b>Profiteroles au Chocolat</b> French vanilla bean ice-cream, sauce au chocolat chaud, buttered almonds	\$20,9
<b>Mille-feuille</b> caramelised pastry, milk chocolate creameaux, spiced pear, hazelnut & chestnut diplomat	\$24,9
<b>Coupe de Sorbet</b> flavour of the day	\$16,9
<b>Fromage Sous la Cloche</b> cheese, matched condiments, baguette & wafers	\$24,9



\$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



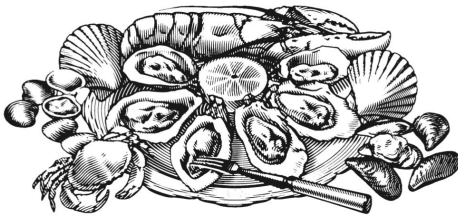
*w/ a*  
**One Sip**  
**Vodka Martini**

\$34,9pp

## CAVIAR SERVICE

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

**Yarra Valley 'First Harvest' Salmon Caviar 30g - \$59,9**  
**Polanco Sturgeon, Oscietra Grand Reserve 30g/50g - \$164,9 / \$264,9**



## OYSTERS

*shucked to order w/ white Burgundy 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, Chandon Blanc de Blancs, Soda*

### **Lillet Rosé Spritz**

*Lillet Rosé, Lillet Rouge, Chandon Blanc de Blancs, Soda*

### **Rochelle Normand**

*Calvados, Pear Liqueur, Chandon Blanc de Blancs, Soda*

## LES COCKTAILS \$26,9 EA

### **French 75**

*Bombay Sapphire Gin, Lemon, Chandon Blanc de Blancs*

### **Aviation**

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

### **Limon Lilou**

*Citron Vodka, Triple Sec, Licor 43*

### **Elderflower Gimlet**

*Bombay Sapphire Gin, St Germain Elderflower, Lime*

### **Cherry Velour**

*Cherry Liqueur, Grand Marnier, Lemon*

### **Fleur des Îles**

*Tequila Reposado, Homemade Hibiscus Syrup, Lime, Soda*

### **Blackberry Bramble**

*Hendrick's Gin, Domaine De Canton Ginger, Housemade Blackberry Syrup*

### **Whisky Ginger Snap**

*Michel Couvreur "Unique" Whisky, Massenez Creme De Gingembre, Antica Formula*

### **Penicillin**

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

### **Élixir Banane-Bourbon**

*Butter-washed Bourbon, Banana Liqueur, Sugar, Bitters*