

# Le Petit Marché

## BY ENTRECÔTE

PLEASE ORDER AT THE COUNTER  
OR QR CODE ON YOUR TABLE, MERCI!!

**B O N J O U R** *from 8am*

<b>Fruits du Matin*</b> <i>fresh berries &amp; melon, organic yoghurt &amp; housemade granola</i>	\$17,9
<b>Pain Perdu</b> <i>custard baked brioche, creme Chantilly, macerated strawberries &amp; white chocolate sauce</i>	\$19,9
<b>Toasted Croissant</b> <i>toasted served w/ Bonne Maman jam or salted butter caramel</i>	\$10,9
<b>Baguette Traditionelle</b> <i>toasted served w/ French salted butter, Bonne Maman jam</i>	\$12,9

### LE PETIT DÉJEUNER \$29,9

our 'complete' breakfast, choose your sweet or savoury combination  
served w/ a cold pressed orange juice & a coffee or tea

- Baguette & French salted butter, Comte, Grandmother ham, boiled egg -  
or  
- Croissant, Bonne Maman jam, petit yoghurt & granola pot -

<b>Ham &amp; Cheese Croissant</b> <i>Grandmother ham, Gruyère &amp; mustard béchamel</i>	\$13,9
<b>Mushroom &amp; Cheese Croissant</b> <i>thyme buttered mushrooms, Gruyère &amp; mustard béchamel</i>	\$13,9
<b>Breakfast Brioche Roll</b> <i>folded eggs, Grandmother ham, Gruyère, tomato &amp; red pepper relish</i>	\$13,9
<b>Croque Monsieur</b> <i>Grandmother ham, three cheeses, mustard béchamel</i> + <i>Ou si vous osiez, add a fried egg to make it a Madame!</i>	\$16,9 +\$3,0
<b>Breakfast Burger</b> <i>breakfast sausage pattie, tomato &amp; red pepper relish, cheddar, fried egg</i>	\$23,9

**D É J E U N E R** *from 11am*

<b>Terrine de Poulet d'Été</b> <i>chicken, truffle &amp; leek terrine, tarragon mustard</i>	\$22,9
<b>Salade de Chèvre Chaud</b> <i>local goats cheese, herbs de Provence, marinated heritage tomatoes, tomato vinaigrette, pine nuts</i>	\$22,9
<b>Salade Niçoise de Marché</b> <i>grilled market fish, summer tomato &amp; beans, soft hens egg, dried olive, anchovy mayonnaise</i>	\$34,9
<b>Baguette Artisanale</b> • <i>Bœuf Rôti Rare - rare roast beef, mustard, aioli, cornichons</i> • <i>Jambon et Brie - Grandmother ham, brie, mustard, aioli</i> • <i>Tomate et Chèvre - fresh tomato, goats cheese, basil</i>	\$17,9
<b>Sandwich Classique</b> • <i>Mr Jones' Salad Sandwich - grain bread, beetroot, cucumber, aioli, tomato, cheddar, lettuce, carrots</i> • <i>Poulet Frais - free-range chicken, herb mayonnaise, cheddar, gem lettuce, grain bread</i>	\$17,9
<b>Tartes Chaudes</b> • <i>Tarte à la Tomate* - housemade vegan tomato tarte, mustard, plant based cheese</i> • <i>Boeuf Bourguignon Pie - red wine braised beef</i> • <i>Poulet Pie - truffled chicken &amp; leek</i> <i>served w/ a petite salad &amp; tomato &amp; roasted red pepper relish</i>	\$18,9
<b>Mr Jones Sausage Roll</b> <i>served w/ a petite salad &amp; tomato &amp; roasted red pepper relish</i>	\$15,9
<b>Le French Rueben 'Toastie'</b> <i>thick juniper bacon, lyonnaise sausage, Gruyère cheese, sauerkraut, dijon</i>	\$19,9
<b>Mitraillette*</b> <i>our signature 'Steak Frites' w/ Secret Herb Butter Sauce in a baguette</i>	\$25,9
<b>Entrecôte Cheeseburger*</b> <i>180g Gippsland beef pattie, pickles, cheddar, aioli, our Secret Herb Butter Sauce, brioche bun served w/ frites</i>	\$26,9

ITEMS MARKED WITH AN \* CONTAIN 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 - 1.5% CARD FEES APPLY.

# BONJOUR



## BOISSONS

## DRINKS

### HOT DRINKS

<b>Coffee by Rosso Roasting Co.</b>	\$4,9
<i>alternative milk - oat, soy or almond</i>	+ \$1,0
<i>add an extra shot</i>	+ \$0,5
<b>Larsen &amp; Thompson Looseleaf Tea</b>	\$4,9
<i>english breakfast, earl grey, peppermint, sencha green tea, peppermint</i>	
<b>Mont Blanc</b>	\$8,9
<i>cold brew coffee, orange crème Chantilly, orange zest</i>	
<b>Chai Latté Prana looseleaf chai</b>	\$4,9
<b>Hot Chocolate</b>	\$4,9



### ANGELINA CHOCOLAT CHAUD

*real chocolate steamed w/ Jersey milk served w/ crème Chantilly w/ Madeleine \$13,9 or w/ a croissant \$18,9*

### COLD DRINKS

<b>Berocea - Remède gueule de bois... for that B-B-Bounce!</b>	\$5,9
<b>Cold Pressed Juices</b>	\$7,9
<b>Homemade Iced Drinks</b>	\$6,9
<i>iced chocolate, cold brew, lemon tea, homemade lemonade</i>	
<b>Capi Sparkling Drinks</b>	\$5,9
<i>natural mineral water, pink grapefruit, lemonade</i>	
<b>Coca-Cola coke zero, coca-cola</b>	\$4,9
<b>Orangina lightly carbonated orange flavoured French favourite!</b>	\$6,9

### PASTRIES *from the cabinet until sold out!*

<b>Plain Croissant</b>	\$5,9	<b>Pain au Raisin</b>	\$5,9
<b>Almond Croissant</b>	\$6,9	<b>Fruit Danish</b>	\$5,9
<b>Pain au Chocolat</b>	\$5,9	<b>Muffin du Jour</b>	\$5,9

### LET THEM EAT CAKE

<b>Petit Lemon Tart</b>	\$8,9
<b>Frangipane &amp; Poached Fruit Tart*</b>	\$8,9
<b>Chocolate &amp; Salted Caramel Tart</b>	\$8,9
<b>Gâteau Basque</b>	\$8,9
<b>Raspberry &amp; Pistachio Friands*</b>	\$5,9
<b>Macaron* salted caramel, pistachio or raspberry chocolate</b>	\$2,9
<b>Cannelés de Bordeaux</b>	\$4,9

## ENTRECÔTE

*a la maison*

*Recreate the French & fabulous Entrecôte magic with our à la Maison range - from our restaurant to your home!*

<b>SECRET HERB BUTTER SAUCE</b>	<b>\$11.90</b>
<b>FRENCH DRESSING</b>	<b>\$12.90</b>
<b>SEASONING</b>	<b>\$10.90</b>
<b>PICKLED CHERRIES</b>	<b>\$14.90</b>
<b>PEAR &amp; GINGER CHUTNEY</b>	<b>\$14.90</b>
<b>ENTRECÔTE VIN DE LA MAISON</b>	<b>\$29.90</b>
<b>CHARDONNAY / ROSÉ / CÔTES DU RHÔNE</b>	