

Entrecôte

HORS D'ŒUVRES

Baguette w/ salted French butter	\$4,9pp
Provençales Marinated Olives	\$12,9
Fromage Blanc Maison housemade cows curd, summer vegetable crudités	\$22,9
Foie Gras & Chicken Liver Parfait w/ toasted brioche & pickled cherries	\$24,9
Chèvre et Miel Gougère (2) chèvre mousse, honeycomb, herbs de Provence	\$18,9
Caviar Rösti (2) Sturgeon Baerii caviar, chive crème fraîche, crispy pommes Anna	\$30,9
Escargots à la Bourguignonne (6) snails baked in garlic & herb butter	\$23,9
Tartlett de Thon (2) Yellowfin tuna tartlet, fromage blanc, piment d'espelette	\$20,9
King Louis XIV 'Boulettes' (4) spiced beef croquettes, Dijon mustard	\$20,9
Coquilles Saint-Jacques (2) half shell scallop, spiced citrus butter, lemon, petit coriander	\$26,9

LES ENTRÉES

Salade de Chèvre Chaud local goats cheese, herbs de Provence, marinated heritage tomatoes, tomato vinaigrette, pine nuts	\$24,9
Saumon Fumé cold smoked salmon, chopped egg, capers, pickled shallot, crème fraîche, baguette crisps	\$26,9
Porc Glacé Festif festive glazed pork, stonefruit & mustard purée, candied clementine, frisée	\$29,9
Tian de Crabe et d'Avocat spanner crab, avocado, Yarra Valley salmon roe, bottarga, beurre blanc, baguette wafer	\$34,9
Crevettes Pochées et Melon poached tiger prawns, compressed melon, heirloom tomatoes, melon & basil dressing, piment d'espelette	\$32,9
Roulade de Truite de Mer ocean trout & dill roulade, heirloom radish, buttermilk dressing, horseradish, dill	\$34,9
Tartare de Bœuf au Couteau cornichons, egg yolk, sauce épicée, mustard leaf, smoked tomato potato crisps ~ or served as a main course w/ frites	\$30,9 \$46,9
Asperges et Velouté Blanc local asparagus, white almond velouté, smoked fromage blanc, buttered almonds, lemon	\$26,9
Entrecôte Cheeseburger* w/ & frites	\$32,9
Entrecôte Cheeseburger Royal* w/ truffled Brie & frites	\$45,9
Mitraillette* 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

Tarte aux Tomates et à la Moutarde butter pastry, heritage tomatoes, Dijon mustard, Gruyère mousse, black olive	\$40,9
Poisson Poêlé et Artichaut panfried baby snapper, crispy artichoke & capers, sage beurre meunière	\$48,9
Pithivier de Noël dry-aged duck breast, confit leg pithivier, pickled cherries, Cumberland sauce	\$48,9
Filet de Bœuf Gippsland beef eye fillet, béarnaise sauce, watercress salad, frites	\$64,9
Cocktail de Homard poached Southern Rock lobster on ice, mayonnaise mousseline, Olivier salad, frites	\$98,9

	ENTRECÔTE SIGNATURE STEAK FRITES* 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

Pommes Frites	\$14,9
Secret Herb Butter Sauce*	\$5,9
Sauce Béarnaise	\$5,9
Salade* radish, walnuts, French Dressing	\$14,9
Asperges et sauce Béarnaise charred local asparagus, sauce béarnaise	\$16,9

LES DESSERTS

Crème Brûlée traditionnelle	\$22,9
Tarte au Citron our incredible lemon tart, crème fraîche	\$22,9
Été Forêt Noire dark chocolate & hazelnut delice, white chocolate ganache, cherry sorbet	\$24,9
Profiteroles au Chocolat French vanilla bean ice-cream, sauce au chocolat chaud, buttered almonds	\$20,9
Parfait des Îles mango & mascarpone parfait, Urku 56% chocolate, lime, crème Chantilly	\$24,9
Coupe de Sorbet flavour of the day	\$16,9
Fromage Sous Cloche cheese, matched condiments, baguette & wafers	\$26,9

*THIS DISH CONTAINS NUTS - 10% WEEKEND SURCHARGE.
15% PUBLIC HOLIDAY SURCHARGE. 1.5% CARD TRANSACTION FEE. NO SPLIT BILLS.



\$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



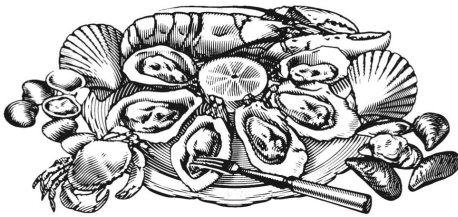
w/ a
One Sip
Vodka Martini

\$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/ Champagne 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

Rochelle Normand

Calvados, Pear Liqueur, French Sparkling, Soda

LES COCKTAILS \$26,9 EA

French 75

Bombay Sapphire Gin, Lemon, French Sparkling

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

Le Paradis du Pisco

Pisco, Tequila, Pineapple, Piment d'Espelette

Nöel Normandy

Le Birlou, Calvados, Lemon

Penicillin

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

Passion Flower

Bacardi Blanco Rum, Passionfruit & Lime