

Entrecôte

DEPUIS 2014



SUMMER 2024

The most magical time of the year is here! Christmas is my absolute favourite season; an extravaganza of joie de vivre, with more sparkle and cheer than Père Noël on a Champagne high.

This summer, our festive menu twinkles with delights to match the holiday spirit. Our Pithiviers de Noël, a glorious pastry enveloping a medley of seasonal treasures, is as rich as midnight mass at Notre Dame. For those with a penchant for celebration, the Festive Pork—succulent and spiced to perfection—is the very embodiment of holiday indulgence.

The brasserie transforms into a merry wonderland, where you may even catch me occasionally bursting into spontaneous carols (join in, darlings, the more off-key the better!). The air is filled with Christmas delight, with the piano keys jingling all the way with your favourite requested songs.

Come for the food, stay for the magic. At Entrecôte, Christmas isn't just a day—it's an entire season of decadence, delight, and that je ne sais quoi that keeps us all coming back for more. Be jolly, be merry, and let's toast to a Noël like no other.

Bon appétit et Joyeux Noël!

A handwritten signature in black ink that reads "Jason Jones". The signature is stylized with large, flowing loops.

Mr Jones



\$32,90 GLS

CHAMPAGNE
TAITTINGER

\$179,9 BTL

Reims

NV TAITTINGER CUVÉE PRESTIGE

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

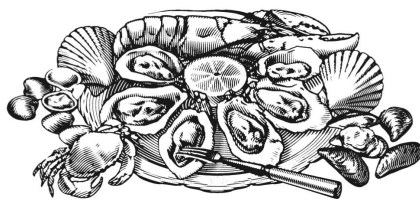
Le Birlou, Calvados, Lemon

Penicillin

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

Passion Flower

Bacardi Blanco Rum, Passionfruit & Lime



CAVIAR

| | |
|---|----------|
| Caviar 'Bump' w/ a Vodka 'One-Sip' Martini | \$34,9pp |
| w/ a glass of Taittinger Champagne | \$51,9pp |
| Caviar Service w/ crispy pommes Anna, crème fraîche, capers, shallot, sieved egg, chives | |
| 30g Yarra Valley 'First Harvest' Salmon Caviar | \$59,9 |
| 30g Sturgeon Baerii 'Esturion de Sarrion' Caviar | \$164,9 |
| 50g Sturgeon Baerii 'Esturion de Sarrion' Caviar | \$264,9 |

OYSTERS shucked to order w/ Champagne mignonette \$6,9ea or \$74,9 doz

Pacific Oysters Barilla Bay, Tasmania

Sydney Rock Oysters New South Wales

HORS D'ŒUVRES

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

MENU GOURMAND

TWO COURSES \$89,9
THREE COURSES \$109,9

LES ENTRÉES

Asperges et Velouté Blanch

local asparagus, white almond velouté, smoked fromage blanc, buttered almonds, lemon

Les Huîtres

Pacific Oysters from Barilla Bay, Tasmania (5) w/ Champagne mignonette

Tian de Crabe et d'Avocat

spanner crab, avocado, Yarra Valley salmon roe, bottarga, beurre blanc, baguette wafer

Crevettes Pochées et Melon

poached tiger prawns, compressed melon, heirloom tomatoes, melon & basil dressing, piment d'espelette

Roulade de Truite de Mer

ocean trout & dill roulade, heirloom radish, buttermilk dressing, horseradish, dill

Porc Glacé Festif

festive glazed pork, stonefruit & mustard purée, candied clementine, frisée

Tartare de Bœuf au Couteau

*cornichons, egg yolk, sauce épicée, mustard leaf, smoked tomato potato crisps
(available as entrée or main w/ frites)*

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

Poisson Poêlé et Artichaut

panfried baby snapper, crispy artichoke & capers, sage beurre meunière

Pithivier de Noël

dry-aged duck breast, confit leg pithivier, pickled cherries, Cumberland sauce

Entrecôte Cheeseburger Royal* w/ truffled Brie & frites

Cocktail de Homard +\$46,9

poached Southern Rock lobster on ice, mayonnaise mousseline, Olivier salad, frites

| | | |
|---|---|---|
|  | <p>Entrecôte Signature Steak Frites* <i>Rangers Valley Black Market 270 days grain-fed Angus Beef, frites & our Secret Herb Butter Sauce</i></p> <p>Filet de Bœuf +\$14,9 <i>Gippsland beef eye fillet, béarnaise sauce, watercress salad, frites</i></p> <p>Pièce du Boucher +\$MP <i>butcher's cut steak of the moment, market price</i></p> |  |
|---|---|---|

LES GARNITURES

Pommes Frites \$14,9

Asperges et sauce Béarnaise \$16,9

charred local asparagus, sauce béarnaise

Secret Herb Butter Sauce* \$5,9

Sauce Béarnaise \$5,9

LES DESSERTS

Crème Brûlée *traditionnelle*

Parfait des Îles

mango & mascarpone parfait, Urku 56% chocolate, lime, crème Chantilly

Tarte au Citron

our incredible lemon tart, crème fraîche

Été Forêt Noire

dark chocolate & hazelnut delice, white chocolate ganache, cherry sorbet

Paris Brest aux Pistaches

craquelin choux, pistachio praline creme, raspberry, sauce anglaise

Fromage Sous Cloche

cheese of the moment, condiments, baguette & wafers

DIGESTIFS

From the rich and complex flavours of Cognac & Armagnac to the herbal notes of Chartreuse & the fruity aroma of Calvados, our digestifs are the perfect end to a Parisian meal. Let the sweet surrender of our carefully curated French digestifs transport you to a world of indulgence & delight.

| | |
|---|--------|
| 1999 Mas Amiel, Cuvée Entrecôte, Maury, France | \$39,9 |
| Chartreuse Yellow | \$13,9 |
| Chartreuse Green | \$13,9 |
| Dom Benedictine | \$12,9 |
| L'apricot Jean Marc Roulot | \$22,9 |
| Le Birlou | \$14,9 |
| Michel Couvreur Overaged 12 Years Scotch | \$23,9 |
| Paul Giraud 15 years Cognac | \$26,9 |
| Victor Goutier 09 Calvados | \$26,9 |
| Delord 1985 Bas-Armagnac | \$26,9 |

Gigi

Discover our little sister... She's waiting for you!

@GIGI_BY_ENTRECOTE | BONJOUR@GIGIMELBOURNE.COM.AU | 1/143 GREVILLE STREET PRAHRAN VIC 3181

GIGIMELBOURNE.COM.AU



PRIX FIXE



MONDAY—FRIDAY LUNCH ONLY

TWO COURSES \$54,9 | THREE COURSES \$64,9
WITH A GLASS OF VIN DE LA MAISON
OR KRONENBOURG 1669 LAGER OR SOFT DRINK

LES ENTRÉES

Salade de Chèvre Chaud

local goats cheese, herbs de Provence, marinated heritage tomatoes, tomato vinaigrette, pine nuts

Terrine de Poulet d'Été

chicken, truffle & leek terrine, tarragon mustard

Saumon Fumé

cold smoked salmon, chopped egg, capers, pickled shallot, crème fraîche, baguette crisps

PLATS PRINCIPAUX

Panisse et Piperade

crisp chickpea, piperade, currant & pine nut pistou, crème fraîche

Salade Niçoise de Marché

grilled market fish, summer tomato & beans, soft hens egg, dried olive, anchovy mayonnaise

Entrecôte Cheeseburger* w/ frites

Entrecôte Signature Steak Frites* (+\$27,9)

Rangers Valley Black Market 270 days grain-fed Angus Beef, frites, our Secret Herb Butter Sauce

LES GARNITURES

Pommes Frites \$14,9

Salade w/ radish, walnuts, French Dressing \$14,9

Asperges et sauce Béarnaise charred local asparagus, sauce béarnaise \$16,9

Secret Herb Butter Sauce* \$5,9

Sauce Béarnaise \$5,9

LES DESSERTS

Profiteroles au Chocolat

French vanilla bean ice-cream, sauce au chocolat chaud, buttered almonds

Pêche Melba

Summer peach, rose ice cream, raspberries, sugar tuile

Fromage

Le Conquérant Camembert, chutney Maison, baguette

Coupe de Sorbet

flavour of the day

THIS MENU IS ONLY AVAILABLE ON WEEKDAYS LUNCH SERVICE.
DISHERS MARKED WITH * CONTAINS NUTS. 1.5% CARD TRANSACTION FEE. NO SPLIT BILLS.

Entrecôte



HOST YOUR NEXT SOIRÉE WITH US!

At Entrecôte, moments transform into memories. For intimate evenings or vibrant gatherings, we present Le Salon Privé & Le Jardin Terrasse—two unique settings steeped in Parisian charm. So, whether you choose the snug ambience of our private dining room or the open-air allure of our French garden courtyard, our dedicated events team has you covered. Download our events package via the QR code below, your soirée awaits. Phone (03) 9804 5468 or email us at dine@entrecote.com.au.



MENU VEGANE

TWO COURSES \$89,9
THREE COURSES \$109,9

LES ENTRÉES

Tartare de Pastèque

roasted watermelon, sauce d'épice, cashew cream, mustard cress, tomato crisps

Asperges et Pignons de Pin

local asparagus, whipped plant based ricotta, current & pinenut pistou

PLATS PRINCIPAUX

Farei à la Tomate

ox-heart tomato filled w/ chickpeas, piperade, crispy chickpeas, basil

Pithivier d'Artichaut

puff pastry of artichoke, leek, plant based ricotta & green olives

LES DESSERTS

Chocolat et Cacaahuète

dark chocolate mousse, peanut crust, salted caramel, cherry sorbet

Fraises et Rhubarbe

layered strawberry sorbet, rhubarb & rose jelly, coconut tuile

Sorbet du Jour *flavour of the day*

KIDS MENU

TWO COURSES \$39,9
THREE COURSES \$45,9

LES ENTRÉES

La Dînette

sliced saucisson, Comté, cherry tomatoes

Saumon Fumé

cold smoked salmon, chopped egg, capers, pickled shallot, crème fraîche, baguette crisps

PLATS PRINCIPAUX

Poisson Frites

grilled market fish, carotte râpée, French fries, mayonnaise

Minute Steak Frites

Black Angus 'minute' steak, French fries

Cheeseburger d'Enfant

beef pattie, cheddar cheese, tomato ketchup, mayonnaise, brioche bun, French fries

LES DESSERTS

Pêche Melba

Summer peach, rose ice cream, raspberries, sugar tuile

Glace et Sauce au Chocolat

vanilla bean ice cream, chocolate sauce, French bonbons

Sorbet du Jour *flavour of the day*



SCAN TO REQUEST A SONG!

UNE CHANSON DANS VOTRE CŒUR? A SONG IN YOUR HEART?

The only restaurant in Melbourne with piano every night of the week! Join us from 6:30pm for live piano.

Follow us on Instagram for more.

📍 @ENTRECOTEMELBOURNE

🎹 @PIANIST_OF_ENTRECOTE

