

Entrecôte

HORS D'ŒUVRES

Baguette w/ salted French butter	\$4,9pp
Provençales Marinated Olives	\$12,9
Fromage Blanc Maison dill oil, spring crudités	\$22,9
Foie Gras & Chicken Liver Parfait w/ toasted brioche & pickled cherries	\$24,9
Oignon Gruyère Gourgère (2) French onion gougère, caramelised onion, Gruyère mousse	\$20,9
Caviar Rösti (2) Sturgeon Baerii 'Esturion de Sarrion' caviar, chive crème fraîche, crispy pommes Anna	\$30,9
Vol-au-Vent d'Escargots (4) butter pastry cup, snails baked in garlic & herb butter	\$23,9
Pissaladière (2) butter puff finger, caramelised onion, Olasagasti anchovy, black olive, thyme	\$18,9
King Louis XIV 'Boulettes' (4) spiced beef croquettes, Dijon mustard	\$20,9
Anguille et Betterave (2) glazed smoked eel, potato rosti, beetroot remoulade, fromage blanc	\$26,9

LES ENTRÉES

Petit Pois Velouté pea & chervil soup, lemon crème fraîche, petit croutons	\$24,9
Moules Blanc Portarlinton mussels, white escabech, potato, fennel, aioli, charred baguette	\$26,9
Canard Rouge spiced duck croquette, smoked duck breast, beetroot, pickled rhubarb vinaigrette	\$27,9
Thon et Concombre yellow fin tuna cru, fromage blanc, fennel seed tuille, cucumber & dill consommé	\$28,9
Raviolo aux Crevettes king prawn & saffron raviolo, lobster bisque beurre blanc, salmon roe	\$32,9
Pétoncles Rôties au Beurre half shell scallops, spiced citrus butter, lemon, petit coriander	\$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 Sauce Mousseline local asparagus, mayonnaise mousseline, smoked hens yolk, lemon & macadamia pistou	\$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 de Printemps butter pastry tart, spring vegetable fricassee, crushed peas, Comté mousse	\$40,9
Poisson et Haricots seed-crust cod, braised butter beans, green beans, salmon roe, soft herbs fumet	\$48,9
Petit Poulet à la Sauce Boeuse free range happy chicken, corn purée, cavolo nero, mustard & tarragon sauce	\$46,9
Steak au Poivre Gippsland beef eye fillet, Sarawak & green peppercorn sauce, frites	\$64,9
Homard Frites butter poached Southern rock lobster, sauce Choron, piment d'espelette	\$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
Sarawak & Green Peppercorn Sauce	\$5,9
Salade* radish, walnuts, French Dressing	\$14,9
Haricots Verts Almondine green beans, garlic beurre noisette, slivered almonds	\$14,9

LES DESSERTS

Crème Brûlée traditionnelle	\$22,9
Tarte au Citron our incredible lemon tart, crème fraîche	\$22,9
Délice au Chocolat dark chocolate & coffee delice, hazelnuts, cardamom ice-cream	\$24,9
Profiteroles au Chocolat French vanilla bean ice-cream, sauce au chocolat chaud, buttered almonds	\$20,9
Mille-feuille aux Fraises caramelised pastry, strawberry diplomat, rhubarb & rose jelly, mascarpone Chantilly, strawberry sorbet	\$24,9
Coupe de Sorbet flavour of the day	\$16,9
Fromage Sous la 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



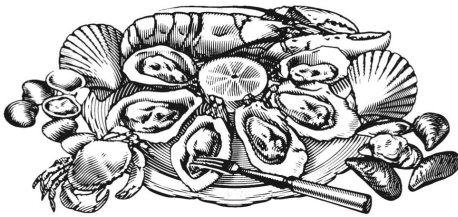
w/ a
One Sip
Vodka Martini

\$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/ 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