

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*

Fruit du Matin*	\$17,9
<i>poached rhubarb, strawberries, organic yoghurt & housemade granola</i>	
Câlin Chaud du Matin	\$18,9
<i>organic steel cut oats porridge, spiced poached pear, organic yoghurt, La Perruche sugar</i>	
Pain Perdu	\$19,9
<i>custard baked brioche, creme Chantilly, brûlée banana & chocolate sauce</i>	
Toasted Croissant	\$10,9
<i>toasted served w/ Bonne Maman jam or salted butter caramel</i>	
Baguette Traditionelle	\$12,9
<i>toasted served w/ French salted butter, Bonne Maman jam</i>	

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 -

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

D É J E U N E R *from 11am*

Soupe a l'Oignon Gratinée	\$18,9
<i>French onion soup, Gruyère croûtons</i>	
Terrine de Lapin	\$22,9
<i>wild rabbit & confit onion terrine, prune purée, cornichon</i>	
Raclette Panée*	\$22,9
<i>sourdough crumbed raclette cheese, blueberry chutney, pickled onions, sorrel</i>	
Salade de Confit Canard	\$26,9
<i>crispy confit duck, radicchio, lentils, seeded mustard & honey dressing</i>	
Baguette Artisanale	\$16,9
• <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>	
Salade Sandwich Classique	\$16,9
<i>grain bread, beetroot, cucumber, aioli, tomato, cheddar, lettuce, carrots</i>	
Tartes Chaudes	\$18,9
• <i>Tarte à la Tomate* - housemade vegan tomato & basil tart</i>	
• <i>Boeuf Bourguignon Pie - red wine braised beef</i>	
• <i>Poulet Pie - truffled chicken & leek</i>	
<i>served w/ a petite salad & tomato & roasted red pepper relish</i>	
Mr Jones Sausage Roll	\$15,9
<i>served w/ a petite salad & tomato & roasted red pepper relish</i>	
Le French Rueben 'Toastie'	\$19,9
<i>thick juniper bacon, lyonnaise sausage, Gruyère cheese, sauerkraut, dijon</i>	
Tartin Raclette	\$19,9
<i>grilled raclette cheese, Dijon baguette w/ saucisson, Grandmother ham, Lyonnaise sausage, cornichons w/ a petite salad</i>	
Mitraillette*	\$25,9
<i>our signature 'Steak Frites w/ Secret Herb Butter Sauce in a baguette</i>	
Entrecôte Cheeseburger*	\$26,9
<i>180g Gippsland beef pattie, pickles, cheddar, aioli, our Secret Herb Butter Sauce, brioche bun served w/ frites</i>	

BONJOUR



BOISSONS

DRINKS

HOT DRINKS

Coffee by Rosso Roasting Co.	\$4,9
<i>alternative milk - oat, soy or almond</i>	+ \$1,0
<i>add an extra shot</i>	+ \$0,5
Larsen & Thompson Looseleaf Tea	\$4,9
<i>english breakfast, earl grey, peppermint, sencha green tea, peppermint</i>	
Chai Latté	\$4,9
Hot Chocolate	\$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

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

PASTRIES *from the cabinet until sold out!*

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

LET THEM EAT CAKE

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

ENTRECÔTE

a la maison

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

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