

MENU GOURMAND

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

LES ENTRÉES

Asperges Sauce Mousseline

local asparagus, mayonnaise mousseline, smoked hens yolk, lemon & macadamia pistou

Les Huîtres

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

Thon et Concombre

yellow fin tuna cru, fromage blanc, fennel seed tuille, cucumber & dill consommé

Raviolo aux Crevettes

king prawn & saffron raviolo, lobster bisque beurre blanc, salmon roe

Pétoncles Rôties au Beurre

half shell scallops, spiced citrus butter, lemon, petit coriander

Canard Rouge

spiced duck croquette, smoked duck breast, beetroot, pickled rhubarb vinaigrette

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 de Printemps

butter pastry tart, spring vegetable fricassee, crushed peas, Comté mousse

Poisson et Haricots

seed-crusted cod, braised butter beans, green beans, salmon roe, soft herbs fumet

Petit Poulet à la Sauce Bocuse

free range happy chicken, corn purée, cavolo nero, mustard & tarragon sauce

Entrecôte Cheeseburger Royal* w/ truffled Brie & frites

Homard Frites +\$44,9

butter poached Southern rock lobster, sauce Choron, piment d'espelette

Entrecôte Signature Steak Frites*

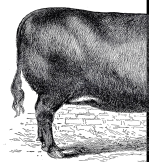
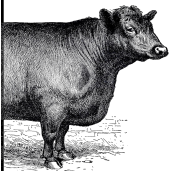
*Rangers Valley Black Market 270 days grain-fed Angus Beef,
frites & our Secret Herb Butter Sauce*

Steak au Poivre +\$14,9

Gippsland beef eye fillet, Sarawak & green peppercorn sauce, frites

Pièce du Boucher +\$MP

butcher's cut steak of the moment, market price



LES GARNITURES

Pommes Frites \$14,9

Haricots Verts Almondine \$14,9

green beans, garlic beurre noisette, slivered almonds

Secret Herb Butter Sauce* \$5,9

Sarawak & Green Peppercorn Sauce \$5,9

LES DESSERTS

Crème Brûlée *traditionnelle*

Mille-feuille aux Fraises

caramelised pastry, strawberry diplomat, rhubarb & rose jelly, mascarpone Chantilly, strawberry sorbet

Tarte au Citron

our incredible lemon tart, crème fraîche

Délice au Chocolat

dark chocolate & coffee delice, hazelnuts, cardamom ice-cream

Fromage Sous la Cloche

cheese of the moment, condiments, baguette & wafers

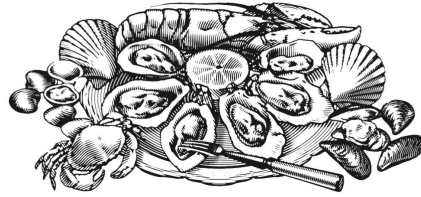
DIGESTIFS

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



JOIN US FOR OUR LEVANTINE HILL SOIRÉE SERIES
THU SEP 26 - A NIGHT OF OPERA WITH SHANIA ELIASSEN
THU OCT 31 - STREISAND & MINELLI WITH LORENA STIPANI
FRI NOV 22 - A NIGHT OF OPERA WITH CARMELA DE LOSSINO
SCAN THE QR CODE TO GET YOUR TICKETS!



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/ white Burgundy 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	
Oignon Gruyère Gourgère (2)	\$20,9
French onion gougère, caramelised onion, Gruyère mousse	
Fromage Blanc Maison	\$22,9
dill oil, spring crudités	
Pissaladière (2)	\$18,9
butter puffinger, caramelised onion, Olasagasti anchovy, black olive, thyme	
King Louis XIV 'Boulettes' (4)	\$20,9
spiced beef croquettes, Dijon mustard	
Vol-au-Vent d'Escargots (4)	\$23,9
butter pastry cup, snails baked in garlic & herb butter	
Foie Gras & Chicken Liver Parfait	\$24,9
w/ toasted brioche & pickled cherries	
Anguille et Betterave (2)	\$26,9
glazed smoked eel, potato rosti, beetroot remoulade, fromage blanc	