

# Entrecôte

DEPUIS 2015



## SUMMER 2025

Summer is here, and as the sun warms Greville Steet, I can't help but reflect on how it all began. It was a decade ago, after a visit to a legendary one-dish steakhouse in Paris, a crazy idea took hold: "Why not open a restaurant right here, that serves only Steak Frites?"

It was a simple idea, but one with heart—a place where people could gather, linger, and share in something timeless and utterly delicious. On January 15th, 2015, Entrecôte opened its doors on Domain Road, and what a journey it has been. From lazy afternoons in the courtyard to late-night celebrations in the brasserie, your support has turned my little idea into a thriving community.

This summer, as we celebrate ten years, we're bringing all the sparkle and joy of Parisian life to every dish and every toast. From caviar bumps and Champagne to our signature steak frites, it's all about the simple pleasures that make life extraordinary. And yes, something special is in the works for this milestone—watch this space.

Thank you for making Entrecôte part of your lives and memories.  
Here's to summer, to celebration, and to many more years together.

À votre santé,

A handwritten signature in black ink that reads "Jason M. Jones".

Jason M. 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**

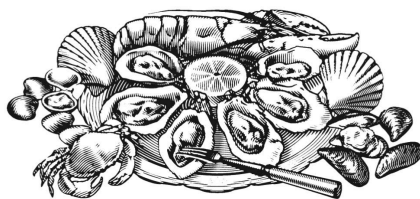
*Le Birlou, Calvados, Lemon*

**Penicillin**

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

**Passion Flower**

*Bacardi Blanco Rum, Passionfruit & Lime*



## CAVIAR

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

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

*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*

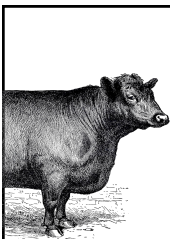
### Pithivier de Canard

*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*



### Entrecôte Signature Steak Frites\*

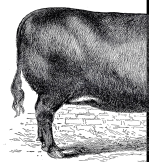
*Rangers Valley Black Market 270 days grain-fed Angus Beef,  
frites & our Secret Herb Butter Sauce*

### Filet de Bœuf +\$14,9

*Gippsland beef eye fillet, béarnaise sauce, watercress salad, frites*

### Pièce du Boucher +\$MP

*butcher's cut steak of the moment, market price*



## 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.*

<b>1999 Mas Amiel, Cuvée Entrecôte, Maury, France</b> .....	\$39,9
<b>Chartreuse Yellow</b> .....	\$13,9
<b>Chartreuse Green</b> .....	\$13,9
<b>Dom Benedictine</b> .....	\$12,9
<b>L'apricot Jean Marc Roulot</b> .....	\$22,9
<b>Le Birlou</b> .....	\$14,9
<b>Michel Couvreur Overaged 12 Years Scotch</b> .....	\$23,9
<b>Paul Giraud 15 years Cognac</b> .....	\$26,9
<b>Victor Goutier 09 Calvados</b> .....	\$26,9
<b>Delord 1985 Bas-Armagnac</b> .....	\$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 du 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 fully enclosed, yet open-air allure of our French garden conservatory, 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](mailto: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*

#### Glacé 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

