

Entrecôte

DEPUIS 2015



AUTUMN 2025

Autumn, that flirtatious time of year where the trees throw on their most glamorous gold and amber ensembles, only to toss them dramatically to the ground like a diva leaving the stage. The air is crisp, the days grow shorter, and suddenly, one feels an urgent need to don a turtleneck, sip something rich, and indulge in things both warm and buttery.

At Entrecôte, we embrace the theatrics of the season—the crunch of fallen leaves underfoot, the whisper of a cool breeze through a glass of Burgundy, the romance of a long lunch that melts into dinner. Our Autumn menu is a love letter to the season—earthy, decadent, and just a little indulgent, like a Parisian in a cashmere coat who claims to be cold but refuses to button it up.

Here, you'll find dishes that beg for a drizzle of sauce, a sip of something bold, and company that can appreciate a good truffle shaving. So settle in, mon ami, for a season of velvety veloutés, buttery pastries, and the deep, slow pleasure of Autumn dining.

After all, when the leaves fall, so do our inhibitions—especially where dessert is concerned.

Bienvenue à l'Automne chez Entrecôte!

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

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

Fruits Rouges 75

Tanqueray Gin, Raspberry Pulp, Lavender Syrup, Sparkling Wine

LES COCKTAILS \$26,9 EA

French 75

Bombay Sapphire Gin, Lemon, French Sparkling

Aviation

Bombay Sapphire Gin, Lime, Maraschino, Crème de Violette

Martini Au Rosemarie

Vodka, Rosemary Liqueur, Cocchi Americano, Lemon, Green Grapes, Saline

Elderflower Gimlet

Bombay Sapphire Gin, St Germain Elderflower, Lime

French Delight

Botanist Gin, Rosé Syrup, Rose Water, Peychaud's Bitters, Rhubarb Bitters

Sidecar Fleuri

Armagnac, Grand Marnier, Lemon, Absinthe, Peychaud's Bitters

Smokey Tequila Old Fashioned

Tequila, Mezcal, Agave, Bitters

Pamplemousse Paloma

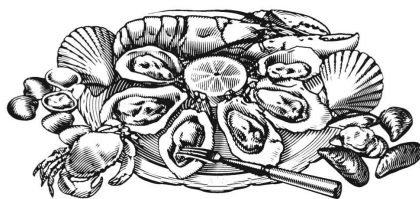
Coconut Tequila, Pamplemousse, Lime, Capi Grapefruit

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/ cabernet 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	
Gougère au Gruyère (4)	\$18,9
Piment d'Espelette	
Brie Fouetté	\$22,9
whipped brie, pickled & raw vegetable crudités	
Pissaladière (2)	\$20,9
butter puffinger, caramelised onion, Olasagasti anchovy, black olive, thyme	
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

2 COURSES \$89,9 | 3 COURSES \$109,9

LES ENTRÉES

Tarte d'Automne

confit pumpkin tart, apple, hazelnut, tête de moine rosettes, honey & verjuice

Les Huîtres

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

Saumon Fumé

house smoked salmon rilette, potato galette, truffled beets, horseradish crème fraîche

Pétoncles Poêlées

panfried scallops, sunchoke purée, morel cream, autumn crisps, burnt onions

Raviolo de Crevette

tiger prawn & basil raviolo, Provence eggplant, capers, tomato bisque

Filet de Porc

local pork fillet, Alsace bacon, pear, seeded mustard crème fraîche, petit cress

Tartare de Bœuf au Couteau

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

Soupe à l'Oignon Gratinée

French onion soup, Gruyère croûtons

PLATS PRINCIPAUX

served with soft leaves salad, radish & walnuts

Pithiver d'Automne

wild mushroom & brie béchamel pithiver, celeriac purée, mushroom jus

Poisson Poêlé du Moment

pan-fried cod, leek fondue, vichyssoise, smoked salmon roe, crispy leek

Cailles Farcies aux Raisins

quail filled with chicken & foie gras boudin, sugar loaf cabbage, roasted grapes, jus gras

Entrecôte Cheeseburger Royal* w/ truffled Brie & frites

Homard Frites +\$46,9

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

Entrecôte Signature Steak Frites*

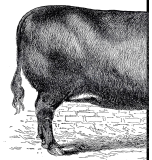
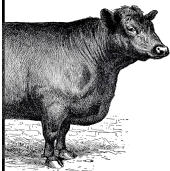
*Rangers Valley Black Market 270 days grain-fed Angus Beef,
frites & our Secret Herb Butter Sauce*

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

Carottes et Miel \$16,9

charred carrots, goats curd, thyme honey & verjuice dressing

Secret Herb Butter Sauce* \$5,9

Sauce au Poivre \$5,9

LES DESSERTS

Crème Brûlée *traditionnelle*

Tarte Tatin

caramelised apple tart, lemon thyme caramel, sourdough ice cream

Tarte au Citron

our incredible lemon tart, crème fraîche

Dacquoise Noisette

layered dark chocolate mousse, jaconde & hazelnut cremeux, crème fraîche

Bouchées de Passion

passionfruit & milk chocolate ganache filled petit choux, vanilla ice cream, warm chocolate sauce

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

2 COURSES \$54,9 | 3 COURSES \$64,9
WITH A GLASS OF VIN DE LA MAISON
OR KRONENBOURG 1669 LAGER OR SOFT DRINK

LES ENTRÉES

Le Camembert Pané

sourdough crumbed camembert, blueberry chutney, pickled walnuts, frisée

Terrine d'Automne

duck & prune terrine, chutney maison, cornichons, baguette wafers

Thon Fumé

cold smoked tuna, fennel mayonnaise, ruby grapefruit, sorrel, fennel pollen

Soupe à l'Oignon Gratinée

French onion soup, Gruyère croûtons

PLATS PRINCIPAUX

Gnocchi à la Parisienne

baked gnocchi, mushrooms velouté, chèvre, radicchio

Côtelette de Volaille

breaded free range chicken, herbed butter, celeriac purée, pickled shallot & parsley salad

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

Carottes et Miel charred carrots, goats curd, thyme honey & verjuice dressing \$16,9

Secret Herb Butter Sauce* \$5,9

Sauce au Poivre \$5,9

LES DESSERTS

Profiteroles au Chocolat

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

Citron et Mûres

lemon parfait, blackberry granita, meringue kisses, berries

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 Conservatoire—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.



MENU VEGANE

2 COURSES \$89,9
3 COURSES \$109,9

LES ENTRÉES

Légumes Joyeux
salt baked celeriac, black garlic & carrot, fried zucchini flower, smoked macadamia cream

Soupe Végétalienne à l'Oignon
French onion soup, plant based gruyère croûtons

PLATS PRINCIPAUX

Steak Frites Végétal
'Lions mane' mushroom steak, fries, sauce verte

Citrouille Pithivier
confit pumpkin & plant based cheese pithivier, spinach, pear & mustard

LES DESSERTS

Chocolat et Amande
dark chocolate mousse, almond dacquoise, caramel, mandarin sorbet

Tarte aux Pommes
apple tarte tatin, lemon thyme caramel, oat milk & calvados ice cream

Sorbet du Jour *flavour of the day*

KIDS MENU

2 COURSES \$39,9
3 COURSES \$45,9

LES ENTRÉES

La Dînette
sliced saucisson, Comté cheese, cherry tomatoes

Petites Crevettes
sauté prawns, herb & garlic butter

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

Chocolat Mousse
dark chocolate mousse, crème Chantilly, crispy wafer

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

