

PARISIAN
ENTRECÔTE
STEAKHOUSE & CAFÉ



~ OYSTERS ~

shucked to order w/ sauce mignonette - \$4,5ea or \$49,9 doz

Hors d'Oeuvres

Gougère, Gruyère & thyme béchamel (4)	\$16,9
King Louis XIV 'Boulettes' spiced beef croquettes, dijon mustard (4)	\$15,9
Escargots à la Bourguignonne snails baked in garlic & herb butter (7)	\$18,9
Foie Gras Parfait Foie gras & chicken liver parfait, toasted brioche & pickled cherries	\$22,9

Caviar Service

warm blini, crème fraîche, capers, shallot, sieved egg, chive

Yarra Valley 'first harvest' salmon caviar (3og)	\$54,9
Polanco Sturgeon, Oscietra Grand Reserve (3og)	\$159,9

MENU RAPIDE

TWO COURSES \$54,9
THREE COURSES \$64,9

Ned's sourdough baguette
salted French butter

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Saumon Fumé
Cold smoked King salmon, cucumber, crème fraîche, crisp sourdough

Terrine de Poulet
Chicken & Tarragon terrine, house pickles, petite salad

Bouchée d'Affinois
Grilled d'Affinois, witlof, radish, apple & chervil salad,
hazelnut, honey dressing

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Galette de Tomate
Vine ripened tomato, Dijon, Gruyère, herbe de Provence,
butter puff, herbe salade

Poisson d'Été
Pan fried blue eye cod, crushed baby peas,
lemon beurre blanc, pea tendrils

Steak Haché Frites*
220g Cape Grim beef pattie, served pink or well
w/ frites & our Secret Herb Butter Sauce

Entrecôte Cheeseburger w/ frites*

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Mousse au Chocolate
Valrhona dark chocolate mousse, crème Chantilly, cocoa balls & nibs

Tarte aux Fraises
Strawberries, crème diplomate, lemon balm, meringue bisous

Milawa Camembert
Normandy style Camembert, peach & ginger chutney,
sourdough wafers

MENU GOURMAND

A celebration of our favourite dishes over the past
six years at our beloved Maison in South 'RaRa'

TWO COURSES \$79,9 (Lunch only)
THREE COURSES \$94,9

Ned's sourdough baguette
salted French butter

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Melon et Crevettes
Melon, Queensland prawns, Noix de Jambon,
pink peppercorn mayonnaise, red sorrel

Caillé d'Été
Local burrata, summer ratatouille, basil, pinenuts

Steak Tartare 'au couteau'
Cornichons, egg yolk, sauce épicée & smoked tomato crisps

Pétoncle Grillé
Hervey Bay Scallops, spiced citrus butter, lemon, coriander

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Entrecôte's Signature 'Steak Frites'
Pasture fed Cape Grim Angus Porterhouse, frites,
our Secret Herb Butter Sauce*

Pithivier au Brie
Champignon de Paris, brie, pickled king trumpets & asparagus salad

Thon et Aubergine
Grilled Tuna, Provençal eggplant, salsa vert, smoked salmon caviar

Canard Festif
Aylesbury duck breast, confit leg, pommes Anna,
pickled cherries, sherry jus

Entrecôte Cheeseburger Royale*
w/ foie gras parfait & frites
for the table - dressed soft leaves, radish & walnut

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Tarte au Citron
Our incredible lemon tart, crème fraîche

Crème Brûlée traditionnelle

Bombe Alaska
White peach parfait, raspberry sorbet,
brûlée meringue, raspberries

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

Assiette de Fromage
Milawa Camembert, Holy Goat Skyla, Marcel Petit Comté
w/ chutney Maison, lavosh & fresh baguette

EXTRA SIDES

Pomme frites	\$9,9
Soft leaves salad w/ radish, walnuts & our French Dressing	\$9,9
Broccolini w/ toasted almonds	\$11,9
Secret Herb Butter Sauce*	\$4,9

MERCI BEACOUPI ~ Breimi, Mr Jones & the Entrecôte family

*This dish contains nuts - due to the nature of our kitchen we are unable to guarantee that dishes are allergen free / 10% surcharge applies on weekends
15% surcharge applies on all public holidays / no split bills merchant fees apply - VISA / Mastercard / AMEX 1.5%