

# Entrecôte

## CARTE DU GATEAUX

*Available for dine-in guests only. Please allow 2 days for all orders.  
Email [dine@entrecote.com.au](mailto:dine@entrecote.com.au) or phone 9804 5468 to order.*



18cm ~ \$85

26cm ~ \$110

### Passionfruit & White Chocolate Gateaux

*Orange scented sponge, chocolate & cointreau mousse layered with passionfruit jelly. Finished with a white chocolate glaze, macarons, chocolate shards & a sprinkle of gold leaf.*



22cm ~ \$95

### Tart au Citron

*A buttery pastry case filled with baked lemon custard & crème fraîche.*



15cm square ~ \$92

### L'Opéra Ra Ra

*Originating from the Parisian Dalloyau Patisserie in honour of the Paris Opera. Made with layers of almond sponge cake soaked in coffee & cardamon syrup, layered with ganache & coffee French buttercream. Finished with a chocolate mirror glaze, Ra Ra chocolate work, chocolate crisps & gold leaf.*



18cm ~ \$75

26cm ~ \$95

### Fraisier Classique

*A classic French cake of genoise sponge, Victorian strawberries & vanilla bavarois. Finished with fresh strawberry jelly, strawberries and meringue wings.*

*gluten free on request  
~ additional \$9*



20cm ~ \$92

### Bombe Alaska de La Maison

*A frozen terrine of layered white peach parfait, raspberry sorbet. Decorated with Italian meringue & blow torched to brûlée.*

*Flambeed at the table by your waiter for dramatic effect.*