

Entre-côte

PARISIAN
STEAKHOUSE & CAFÉ

SOUTH YARRA

Bonjour!

The Entrecôte concept was born when good friends, who just happened to be in Paris in late 2014, caught up for dinner...

Taking its inspiration from the original *Le Relais De L'Entrecôte* – the famous Steakhouse that opened in 1959 in Port-Maillot – Entrecôte, housed in the Grand Old Dame that was once the institutional Lynch's Restaurant for over 30 years now seems as at home in Melbourne as it does Paris.

Overlooking the beautiful Royal Botanic Gardens, Entrecôte is the ideal venue for private parties and events with two unique spaces available.

Offering breakfast, brunch, lunch and dinner for 8-47 people or a cocktail style event for 50 to 80 guests.

Whether it be a business meeting or wedding dinner, our team will ensure that your party will be flawlessly catered for.

OPEN 7 DAYS

7AM 'TIL LATE

BREAKFAST ~ LUNCH ~ DINNER



Les Chambres

OUR CLOUD ROOM

Private Dining

Located on the second story and north side of the building with windows framing leafy Millswyn Street and Domain Road, the Cloud Room is ideal for small groups wanting a truly intimate experience.

Catching the morning light, the space perfectly accommodates breakfast or lunch meetings and transforms in the evening to a warm and inviting space to welcome your family and friends over candlelight.

CAPACITY

8- 14 PEOPLE, SEATED

MINIMUM SPEND

JANUARY - OCTOBER

BREAKFAST		\$500
LUNCH	MON -FRI	\$800
	SAT & SUN	\$1,000
DINNER	SUN- THURS	\$1,000
	FRI & SAT	\$1,200

NOVEMBER - DECEMBER

BREAKFAST		\$600
LUNCH	MON -THURS	\$1,000
	FRI & SUN	\$1,200
DINNER	SUN- THURS	\$1,200
	FRI & SAT	\$1,400





Les Chambres

THE BALCONY ROOM

Private Dining

This elegant room with its private Victorian lace balcony looks over the Royal Botanic Gardens and features ornate high ceilings, panelled glass French windows and open fireplaces. Day or night, the atmosphere of this room is enchanting in this beautiful setting.

CAPACITY

47 PEOPLE, SEATED

(WITH ADJOINING PRIVATE BAR)*

*PRIVATE BAR AREA AVAILABLE ON REQUEST ~ POA

36 PEOPLE, SEATED (3 TABLES)

24 PEOPLE, SEATED (1 TABLE)

50-80 PEOPLE, STANDUP ~ POA

MINIMUM SPEND

JANUARY - OCTOBER

BREAKFAST	MON -FRI	\$1,000
	SAT & SUN	\$1,200
LUNCH	MON -FRI	\$1,500
	SAT & SUN	\$2,500
DINNER	SUN- THURS	\$2,200
	FRI & SAT	\$2,500

NOVEMBER - DECEMBER

BREAKFAST	MON -FRI	\$1,200
	SAT & SUN	\$1,500
LUNCH	MON -THURS	\$2,200
	FRI - SUN	\$3,000
DINNER	SUN- THURS	\$3,000
	FRI & SAT	\$3,500





Les Cartes

BREAKFAST & BRUNCH

PETIT DÉJEUNER

Available to groups of 10 or more

Please select prior to the day:

Pastries & Danishes,
pour la table

or

Individual Lillet Poached Fruits,
honey yoghurt

~

choice of:

Poached Eggs,
wilted spinach, roasted tommies, grain toast
or

Avocado & Chèvre
lemon, soft herbs, grain toast,
poached egg, dukkha
or

Croque-Monsieur
hand carved Grandmother's Ham, three cheeses,
thyme béchamel, petite salade

shared additions available on request (surcharges apply)

~

Unlimited sparkling water
Rosso Roasting Co Coffee
or Larsen & Thompson tea

\$39,9pp
+ orange juice \$5,0 each

ROIS

Pastries & Danishes, pour la table
&

Lillet Fruit Salad, honey yoghurt

~

choice of:

Le Fermier Français
Cape Grim 'minute' porterhouse steak, house beef sausage,
smoked bacon, fried eggs, buttered mushrooms,
tomato relish, grain toast
or

Eggs 'Royale'
cold smoked salmon, apple cider hollandaise,
poached eggs, toasted English muffins, fried capers
or

Brioche French Toast
roasted pineapple, coconut mascarpone,
toasted coconut, coca nibs
~

Unlimited sparkling water
Rosso Roasting Co Coffee or Larsen & Thompson tea

\$45,9pp
+ orange juice \$5,0 each

SWEET TREATS

Handmade Macarons 'By Josephine'

à emporter

3 pieces, \$10,9

6 pieces, \$18,9

Les Cartes

LUNCH

VITE - LUNCH ONLY

'ENTREE & MAIN' FOR ALL GUESTS

choice of:

Freshly shucked oysters (6)

mignonette

Mousse au Chèvre

*goats cheese mousse, gin cucumber, nigella seeds,
dill oil, sourdough crisp*

Saumon Gravlax

*dill cured king salmon, baby beets,
heirloom radish, crème fraîche*

~

choice of:

'Steak Frites'

Pasture fed Cape Grim Porterhouse

with sauce maison au beurre et aux herbes, frites

Poisson d'été

*market fish, tomato panzanella,
pistou, toasted almonds*

Galette de Tomate

*confit tomato, butter puff, black olive,
stracciatella, basil, macadamia nuts*

Shared salad of Soft Leaves

radish, walnuts, Dijon vinaigrette

~

Unlimited sparkling water

Rosso Roasting Co Coffee or Larsen & Thompson tea

\$69,9pp

VITE - LUNCH ONLY

'MAIN & DESSERT' FOR ALL GUESTS

choice of:

'Steak Frites'

Pasture fed Cape Grim Porterhouse

with sauce maison au beurre et aux herbes, frites

Poisson d'été

*market fish, tomato panzanella,
pistou, toasted almonds*

Galette de Tomate

*confit tomato, butter puff, black olive,
stracciatella, basil, macadamia nuts*

Shared salad of Soft Leaves,

radish, walnuts, Dijon vinaigrette

~

choice of:

Crème brûlée

traditionelle

Profiteroles au Chocolat

*rench vanilla bean ice cream,
sauce au chocolat chaud,
battered almonds*

~

Unlimited sparkling water

Rosso Roasting Co Coffee or Larsen & Thompson tea

\$69,9pp

Les Cartes

LUNCH & DINNER

LENTE

Freshly Shucked Oysters (6) *mignonette*

Mousse au Chèvre

*goats cheese mousse, gin cucumber, nigella seeds,
dill oil, sourdough crisp*

Saint Jacques Poêlées et Porc

*crisp confit spiced pork, seared scallops,
corn puree, ginger & lime*

~
'Steak Frites'

Pasture fed Cape Grim Porterhouse,
with sauce maison au beurre et aux herbes, frites

Poisson d'été

*market fish, mussel & konbu broth, asparagus,
potato, chive butter, kale*

Galette de Tomate

*confit tomato, butter puff, black olive, stracciatella,
basil, macadamia nuts*

Shared salad of soft leaves

radish, walnuts, Dijon vinaigrette

~
Crème Brûlée

traditionnelle

Bombe Alaska

*Champagne & white chocolate parfait, raspberry sorbet,
jaconde sponge, mango, brûlée meringue*

~
Unlimited sparkling water

Rosso Roasting Co. Coffee or Larsen & Thompson Tea

\$84,9pp

LUXE

King Louis XIV 'Boulettes' & Provençale Olives

for the table

~
Freshly Shucked Oysters (6), *mignonette*

Mousse au Chèvre

*goats cheese mousse, gin cucumber, nigella seeds,
dill oil, sourdough crisp*

Crevettes Grillées

Queensland prawns, spiced citrus butter, coriander

Steak Tartare 'au Couteau'

fillet, cornichons, egg yolk, sauce épicée, pommes gaufrettes

~
'Steak Frites'

Pasture fed Cape Grim Porterhouse,
with sauce maison au beurre et aux herbes, frites

Poisson d'été

*market fish, mussel & konbu broth, asparagus,
potato, chive butter, kale*

Magret de Canard

*Aylesbury duck breast, pommes sarladaises,
pickled cherries, witlof, sherry jus*

Galette de Tomate

*confit tomato, butter puff, black olive, stracciatella,
basil, macadamia nuts*

Shared salad of soft leaves

radish, walnuts, Dijon vinaigrette

~
Crème Brûlée, *traditionnelle*

Tarte Citron, *crème fraîche*

Bombe Alaska

*Champagne & white chocolate parfait, raspberry sorbet,
jaconde sponge, mango, brûlée meringue*

Macarons 'By Josephine'

~
Unlimited sparkling water

Rosso Roasting Co. Coffee or Larsen & Thompson Tea

\$109,9pp



ENCORE

PREDINNER CANAPES

Quiche Lorraine, Gruyère & Thyme Gougères. King Louis XIV 'Boulettes'
\$12,9pp

FROMAGE

*Assiette de 3 fromages to share
with pear & ginger chutney, fresh fruits & lavoche served on wooden boards*
\$9,9pp

CHARCUTERIE

Saucisson sec, saussisse seche, house terrine, parfait, cornichons
\$9,9pp

LET THEM EAT CAKE

Please refer to our list on page 12



A Boire

FESTIVE APÉRITIF

French 75

*G.H. Mumm Champagne, Beefeater Gin,
lemon juice*

\$23,9ea

Lillet Rosé Spritz

*Lillet Rosé, Maison Sparkling,
soda, rose petal*

\$17,9 ea

PÉTILLANT

NV G.H. Mumm 'Grand Cordon' Brut

\$120,0 per bottle

JE NE SAIS PAS

We can assist you with a custom offering,
charged on consumption,
please email dine@entrecote.com.au

PRE-SELECTION REQUIRED FOR GROUPS OF
10 PEOPLE OR MORE

Beverage Packages

BLANC ET ROUGE

Vin Sparkling de la Maison

Vin Blanc de la Maison

Vin Rouge de la Maison

Kronenberg 1664 lager

Capi soft drink

\$59,9pp ~ 3 HOUR DURATION
+\$19,9pp FOR AN EXTRA HOUR

CLASSIC

NV Petit Cordon by Maison Mumm ~ Marlborough, NZ

Monmousseau Sancerre ~ France

Entrecote Grampians Shiraz ~ Grampians, VIC

Kronenberg 1664 lager

Capi Soft drink

\$69,9pp ~ 3 HOUR DURATION
+\$22,9pp FOR AN EXTRA HOUR

PREMIUM

NV G.H. Mumm 'Grand Cordon' Brut ~ Reims, FR

Giant Steps Chardonnay ~ Yarra Valley, VIC

Luna Pinot Gris ~ Martinborough, NZ

Moorooduc Estate Pinot Noir ~ Mornington Peninsula, VIC

Karrawatta Dairy Farm Shiraz ~ Adelaide Hills, SA

Kronenberg 1664 lager

Two Birds Sunset Ale

Capi Soft drinks

\$89,9pp ~ 3 HOUR DURATION
+\$29,9pp FOR AN EXTRA HOUR

Please note that if selected, these packages will apply to all guests.

Entreôte

CARTE DU GATEAUX

Please allow 2 days for all orders



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

18cm ~ \$85 26cm ~ \$110



Dark Chocolate & Cherry Entremet

Crunchy feuilletine & hazelnut base, rich dark chocolate mousse, cherry jelly centre.

Finished with a dark chocolate glaze, chocolate leaves, creme Chantilly, brandied cherries

gluten free on request ~ additional \$9

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

18cm ~ \$75 26cm ~ \$95



Tart au Citron

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

22cm ~ \$95



Bombe Alaska de La Maison

A frozen terrine of layered mango & passionfruit parfait, coconut sorbet & joconde sponge.

Then decorated with Italian meringue and blow torched to brulee.

Flambéed at the table by your waiter.

20cm ~ \$92

Entre cote

'SOIREE COCKTAIL'

CANAPÉS

Oysters *Mignonette*

Vol au Vent *escargot, garlic and parsley*

King Louis Boulette *spiced beef croquette*

Gougère *Gruyère and thyme*

Steak Tartare *en crouton*

Petite Quiche *Lorraine or
goats cheese & caramelised onion*

Saumon Fume *crème fraîche, chives, blini*

Tuna Tartare *tartlet*

Petite Croque - Monsieur

- \$39,9PP /2 HOURS - CHOOSE 4 (8 CANAPES)

- \$59,9PP /3 HOURS - CHOOSE 6 (12 CANAPES)

ROYALE SELECTION

Prawns Mayonnaise *pickled cucumber, brioche bun*

Petit Cheeseburger *Monterey Jack cheese, sauce maison,
pickles, aioli & beef patty*

ADD \$9,0 EA



AJOUTER

HANDMADE MACARONS	\$3,9EA
PETIT LEMON TARTS	\$5,5EA
PETIT CHOCOLATE & SALTED CARAMEL TARTS	\$5,5EA
ASSIETTE DE FROMAGE	\$9,9PP

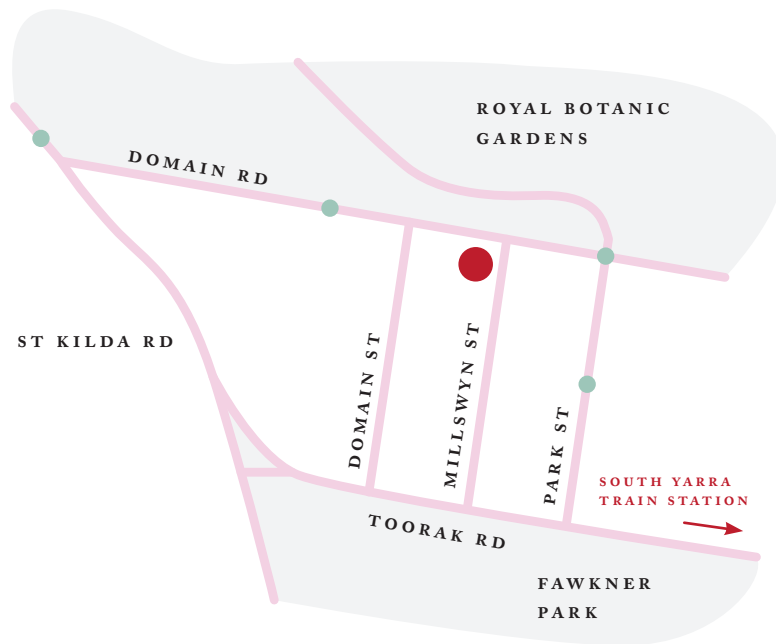
TALK TO US ABOUT A TAILORED PACKAGE THAT
MEETS YOUR NEEDS

MINIMUM 50 PEOPLE

Emplacement

ENTRECOTE PARISIAN STEAKHOUSE & CAFÉ

131-133 DOMAIN ROAD SOUTH YARRA, VIC 3141
DINE@ENTRECOTE.COM.AU / WWW.ENTRECOTE.COM.AU
+613 9804 5468



PUBLIC TRANSPORT

South Yarra train station is located on Toorak Road, around 20 minutes walk from Entrecôte. Tram services are also in the area.

PARKING

Roadside parking is available in the surrounding area for 2-4 hours.





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