

PARISIAN
ENTRECÔTE
STEAKHOUSE & CAFÉ



~ OYSTERS ~

shucked to order w/ sauce mignonette - \$4,5ea or \$45,9 doz

“Oeuf Mimosa”

soft boiled ‘happy’ eggs w/ mayonnaise,
smoked Yarra Valley salmon roe & chives \$9,9

Hors d’Oeuvres

NOON ‘TIL LATE DAILY ‘SERVICE CONTINU’

Gougères, fromage & 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) \$19,9

Salade de Chèvre Chaud
grilled goats cheese, tomato, pinenuts, shallots, herbes de Provence \$21,9

Saumon Gravlax
dill cured king salmon, baby beets, heirloom radish, crème fraîche \$21,9

Steak Tartare ‘au couteau’
Gippsland fillet, cornichons, egg yolk, sauce épicée, pommes gaufrettes
~ or as a Main plate w/ frites \$23,9
\$35,9

Saint Jacques Poêlées et Porc
confit spiced pork, seared scallops, corn puree, ginger & lime \$24,9

Melon et Crevettes
compressed melon, poached prawns, noir de jambon, pink
peppercorn aioli, sorrel \$26,9

Mousse au Chèvre
goats cheese mousse, gin cucumber, nigella seeds, dill oil, sourdough crisp \$21,9

Crevettes Grillées
Queensland prawns, spiced citrus butter, coriander \$27,9

* STEAK FRITES *

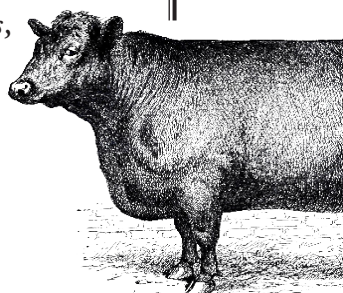
Our signature dish of grilled pasture fed
Cape Grim 250g Angus Porterhouse, frites,
sauce Maison au beurre et aux herbes*

~

Soft leaves salad
radish, walnuts, Dijon vinaigrette

\$46,9PP

More frites? Just ask! Merci!



Galette de Tomate*
confit tomato, butter puff, black olive, stracciatella, basil, macadamia nut \$38,9

Poisson d’été
market fish, mussel & konbu broth, asparagus, potato, chive butter, kale \$MP

Magret de Canard
Ayesbury duck breast, pommes sarladaises, pickled cherries, witlof, sherry jus \$43,9

Filet de Bœuf
Gippsland beef fillet 240g, sauce béarnaise, frites, watercress & herb salad \$49,9

Entrecôte Royale Cheeseburger* w/ frites \$27,9

Mitraillette*
baguette ‘sandwich’ of grilled porterhouse, frites & our herb butter sauce \$24,9

SIDES ...

Soft leaf salad, soft leaves, vinaigrette, walnuts, radish* \$9,9

Pomme Frites \$9,9

Broccolini w/ toasted almonds* \$11,9

*This dish contains nuts / due to the nature of our kitchen we are unable to Guarantee that dishes are Allergen free
15% surcharge applies on all Public holidays / No Split Bills / Bank surcharges apply - VISA / Mastercard / AMEX 1.5%