

FRENCH & FABULOUS PRIVATE EVENTS

*Entreecôte*

142-144 RUE DE GREVILLE, PRAHRAN

# BONJOUR & WELCOME

Melbourne's quintessential French restaurant by restaurateur Jason M Jones & his 'all things design' partner Brahman Perera will open on the 5th of November 2021.

Inspired by the original Le Relais De L'Entrecôte - the famous one-dish Steakhouse that opened in 1959 in Porte-Maillot, Paris. The beautiful purposely built new Maison will become the beating heart of Rue de Greville.

## PRIVATE FUNCTIONS

7 DAYS - BREAKFAST, LUNCH OR DINNER

**142—144 RUE DE GREVILLE, PRAHRAN 3181**



OPENING NOVEMBER 2021







*Entrecôte*



**LE SALON PRIVÉ**







# LE SALON PRIVÉ

MAXIMUM CAPACITY UP TO

40

SEATED\*

60

STANDING\*

## MINIMUM SPENDS

BREAKFAST 7:15AM — 11AM

	Jan—Oct	Nov & Dec
Mon—Thu	\$1,500	\$2,000
Fri—Sun	\$2,500	\$3,000

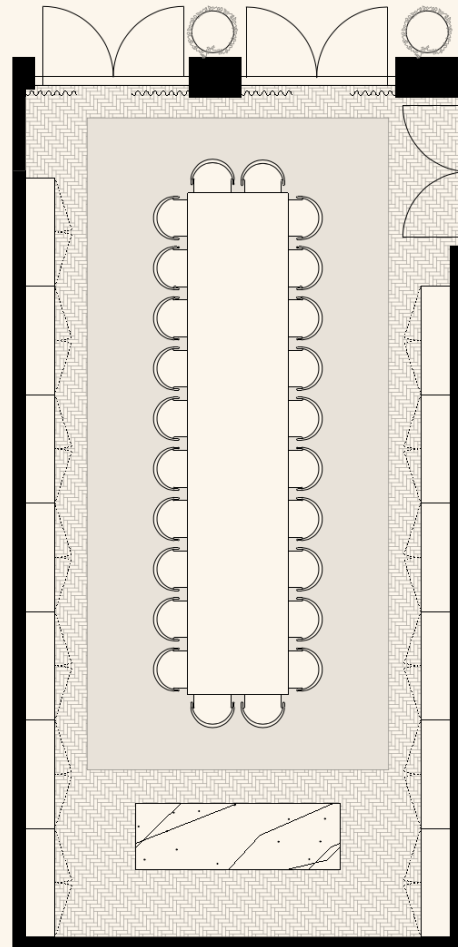
LUNCH 12PM — 4:30PM

	Jan—Oct	Nov & Dec
Mon—Thu	\$2,500	\$3,000
Fri—Sun	\$3,500	\$4,500

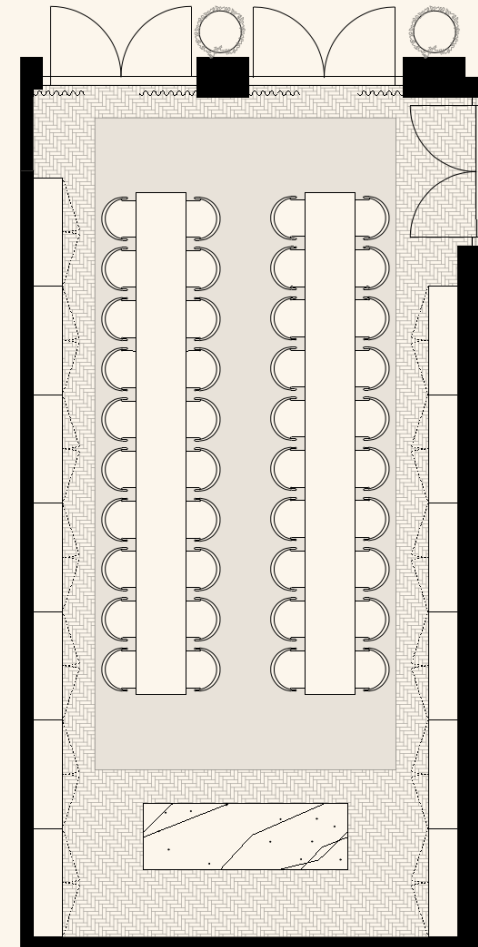
DINNER 6PM ONWARDS

	Jan—Oct	Nov & Dec
Sun—Thu	\$4,000	\$5,000
Fri & Sat	\$5,000	\$6,000

## CONFIGURATION



24 GUESTS SEATED  
AROUND ONE TABLE



40 GUESTS SEATED  
AROUND TWO TABLES

\*Capacities stated here are subject to any density restrictions in place at the time.









Table layout for your event will differ from what is shown



# LE JARDIN TERRASSE

MAXIMUM CAPACITY UP TO

50

SEATED\*

120

STANDING\*

## MINIMUM SPENDS

BREAKFAST 7:15AM—11AM

	Jan—Oct	Nov & Dec
Mon—Thu	\$2,500	\$3,500
Fri—Sun	N/A	N/A

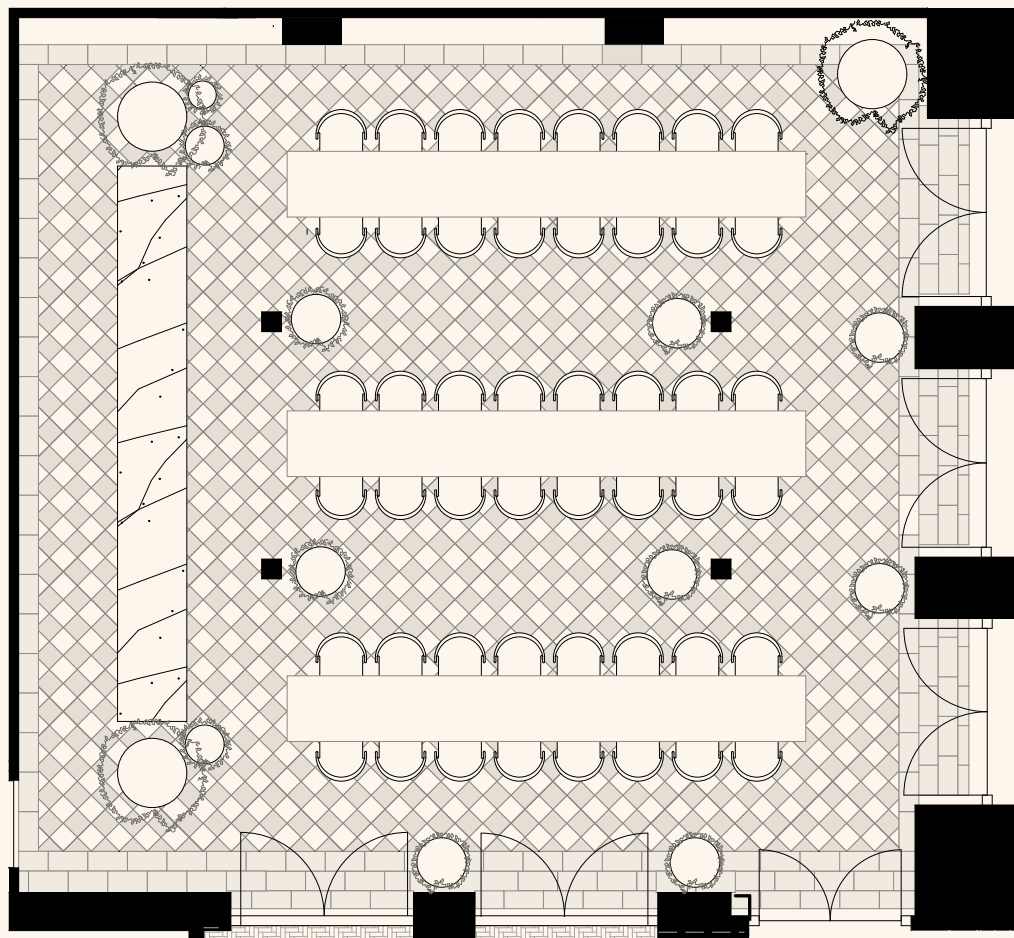
LUNCH 12PM—4:30PM

	Jan—Oct	Nov & Dec
Mon—Thu	\$3,800	\$5,800
Fri—Sun	\$10,000	\$12,000

DINNER 6PM ONWARDS

	Jan—Oct	Nov & Dec
Sun—Thu	\$8,000	\$10,000
Fri	\$15,000	\$20,000
Sat	\$20,000	\$25,000

## CONFIGURATION



UP TO 48 GUESTS SEATED AROUND THREE TABLES

\*Capacities stated here are subject to any density restrictions in place at the time



# LES CARTES MENUS

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## BREAKFAST - 7AM-11AM

Entrecôte is the perfect place for a Parisian-chic style breakfast or brunch. Our breakfast menu features the best of Melbourne brunch & specialty coffee as well as French classics such as our Eggs Royale.

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## LUNCH - 12PM-4:30PM

## DINNER - 6PM-MIDNIGHT

Our three-course Menu Gourmand features some of our favourite seasonal dishes over the past 7 years, including our signature Steak Frites with Secret Herb Butter Sauce & vegetarian options as well.

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## BEVERAGES

We've curated a selection of beverages for our functions, which come free-flowing. We also have an extensive wine list featuring cocktails, old world, new world, local & French wines charged on consumption.



A seasonal dish from our previous Menu Gourmand



# BREAKFAST

## PETIT DÉJUNER



Pastries & Danishes, pour la table

or

**Salade de Fruit Complète**  
seasonal fruit salad,  
house granola, yoghurt

~

CHOICE OF

**Poached Eggs**  
with wilted spinach,  
roasted tommies, grain toast

or

**Avocado & Chèvre**  
lemon, soft herbs, grain toast

or

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

\*shared additions available on request (charges apply)

**\$35,9pp**

## MACARONS BY JOSEPHINE

**+\$10,9 (3) or +\$18,9 (6)**

## ROIS

Pastries & Danishes, pour la table

&

**Salade de Fruit Complète**  
seasonal fruit salad,  
house granola, yoghurt

~

CHOICE OF

**Le Fermier Français**  
'minute porterhouse steak, house beef  
sausage, smoked bacon, fried eggs,  
relish, grain toast

or

**Eggs 'Royale'**  
house smoked salmon, apple cider  
vinegar hollandaise, poached eggs,  
toasted muffins

or

**Brioche French Toast**  
strawberries, buttered almonds,  
cultured cream, strawberry coulis

**\$45,9pp**

## BOISSONS

*Tea & coffee - prices vary*

*Fresh squeezed orange juice + \$6,9 gls*

*Taittinger Champagne +\$22,9 gls / \$120 btl*

*Mimosa + \$12 gls*





# THREE-COURSE MENU GOURMAND

A celebration of our favourite dishes over the past seven years since opening Entrecôte. This menu includes our Signature Steak Frites. Your guests simply choose their three courses entree, main and dessert on the day.



*We can cater for most dietary requirements, please give us as much notice as possible.*

## ENTRÉES

**Crevettes Roses**  
poached prawns, melon,  
tomato & verjuice dressing, piment d'Espelette

**Burrata Verte**  
zucchini, snap peas, broadbeans,  
hazelnut oil, mint salsa verte, preserved lemon

**Tartare de Bœuf**  
cornichons, egg yolk, sauce épicée,  
mustard leaf, smoked tomato potato crisps

## MAINS

**Notre Pithiviers**  
forest mushroom, Gruyère béchamel, enoki & herb salad

**Poisson de Moment**  
white fish, lemon crushed peas,  
fennel crisp, pea shoots, avruga beurre blanc

**Poulet Heureux**  
slow poached breast, charred cabbage,  
petit onions, dijon mustard cream sauce

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

## DESSERTS

**Crème Brûlée** traditionnelle

**Bombe Alaska**  
Lemon verbena & white chocolate parfait, blackberry sorbet,  
brûlée meringue, lemon curd

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

**Tarte au Citron** w/ crème fraîche

Sample menu only, dishes are seasonal & may be subject to change





# PACKAGE PRICING

Each tier package includes three premium courses from our Menu Gourmand & unlimited wine service for a three hour period. All you have to do is choose from the below 'Petit, Premier or Grand' tier & voilà! All packages include unlimited sparkling water, Capi soft drinks + Kronenbourg 1664.

Three-course Menu Gourmand



Free-flowing wines

	PETIT	PREMIER	GRAND
	<p>NV Méthode Traditionnelle Monmousseau Brut Etoile Loire Valley, FR</p> <p>~</p> <p>2018 Entrecôte Maison Blanc Semillon Blend Gippsland, VIC</p> <p>~</p> <p>2020 Tellurian Rosé, Heathcote, VIC</p> <p>~</p> <p>2017 Entrecôte Maison Rouge Shiraz Heathcote, VIC</p>	<p>NV Marlborough Mumm Sparkling Brut Marlborough, NZ</p> <p>~</p> <p>2018 Gunderloch Red Stone Riesling Rheinhessen, DE</p> <p>~</p> <p>2019 Church Road Chardonnay, NZ</p> <p>~</p> <p>2020 Yangarra Rosé Gippsland, VIC</p> <p>~</p> <p>2019 Crittenden Estate Pinot Noir, Mornington Peninsula, VIC</p> <p>~</p> <p>2017 Karrawatta Dairy Block Shiraz, Adelaide Hills, SA</p>	<p>Cocktail on Arrival 'Warm Welcome'</p> <p>~</p> <p>NV Taittinger Prestige Cuvée Reims, FR</p> <p>~</p> <p>2019 Orlando Steingarten Riesling, Eden Valley, SA</p> <p>~</p> <p>2016 Domaine Rougeot Sous La Velle Meursault, FR</p> <p>~</p> <p>2020 Gavoty Grand Classique Rosé 'Cotes De Provence', FR</p> <p>~</p> <p>2018 Levantine Hill Pinot Noir, Yarra Valley, VIC</p> <p>~</p> <p>2018 Tomfoolery Artful Dodger Shiraz Barossa, SA</p>
3 HRS	\$159,9PP	\$199,9PP	\$249,9PP
4 HRS	\$179,9PP	\$234,9PP	\$299,9PP

Beverage on consumption is available with beverages to be selected prior to your event. We recommend selecting one sparkling, two white and two red wines - but the choice is yours. Cocktails can be pre-ordered and served as a round at the time of your choosing. Responsible service of alcohol applies. Drink responsibly.



# ADDITIONS

Make your occasion even more grand with our additional starters & sides for the table.

## SERVICE DE CAVIAR

w/ warm blini, crème fraîche, capers, shallot, sieved egg, chives

**Yarra Valley 'First Harvest' Salmon Caviar 30g**

\$54,9

**Polanco Sturgeon, Oscietra Grand Reserve 30g**

\$159,9

## 'BUMPS & SHOTS'

Polanco Oscietra caviar  
'bumps' w/ frozen  
Grey Goose Vodka

\$29,9pp



## HUÎTRES DU JOUR

shucked to order & served w/ sauce mignonette

\$49,9 per dozen



## Hors d'Œuvres

**King Louis XIV 'Boulettes'**

spiced beef croquettes, Dijon mustard

\$4,9ea

**Mushroom Vol au Vent**

champignon de Paris, truffled Gruyère béchamel

\$4,9ea

## EXTRA SIDES

Pomme frites w/ Entrecôte Seasoning

\$11,9

Broccolini w/ toasted almonds

\$12,9

Secret Herb Butter Sauce\*

\$4,9

Additions must be chosen in advance of your booking.  
Some items may be required for the whole table.





# CELEBRATION CAKES

## CARTE DU GATEAUX

Celebrate your special occasion with our one of our made-to-order celebration cakes.



### TARTE AU CITRON

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

22cm - \$95



### FRAISIER CLASSIQUE

A classic French cake of genoise sponge, Victorian strawberries & vanilla bavaise. Finished with fresh strawberry jelly, strawberries & meringue.

18cm - \$75

26cm - \$95

GF available on request +\$9



### 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



### L'OPÉRA RA RA

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

15cm square - \$92



### BOMBE ALASKA DE LA MAISON

A frozen terrine of layered lemon curd, lemon verbena, white chocolate parfait & blackberry sorbet. Decorated with meringue & blow torched to brûlée. Flambéed at the table by your waiter for dramatic effect.

20cm - \$92



# CANAPÉ PARTY

STANDING PARTY FOR  
50 OR MORE GUESTS

Get the soirée started with a standing event where your guests can mix & mingle, raise a glass & santé the night away.

DURATION	CANAPÉS	PRICE
2 HOURS	4 CHOICES (8 canapés)	\$45,9PP
3 HOURS	6 CHOICES (12 canapés)	\$65,9PP

## CANAPÉS

OYSTERS w/ sauce mignonette

KING LOUIS XIV 'BOULETTES' spiced beef croquettes, dijon mustard

VOL AU VENT, escargot, garlic, parsley

STEAK TARTARE en crouton

HERVEY BAY SCALLOP, spiced citrus butter

TERRINE À LA MAISON, house chutney

YARRA VALLEY CAVIAR BLINI, crème fraîche

FOIE GRAS PARFAIT TARTLET, w/ pickled cherry

POTATO WRAPPED PRAWNS, pink peppercorn mayo

MAC'N'GRUYÈRE CROQUETTES, truffle aioli

PETITE QUICHE LORRAINE

PETITE TART, caramlised onion & goats cheese

PETITE BOEUF BOURGIGNON PIE, tomato ketchup

MR JONES' SAUSAGE ROLL, house tomato relish



## ADDITIONAL CANAPÉS

### MORE SUBSTANTIAL

+\$9,9ea

PRAWNS MAYONNAISE, pickled cucumber, brioche bun

PETIT CHEESEBUGER Beef pattie, Monterey Jack cheese, Secret Herb Butter Sauce, pickles, aioli

'MITRAILLETTE' troisième

GNOCCHI À LA PARISIAN, Roquefort cream, wild mushrooms

### SWEETIES DARLING?

HANDMADE MACARONS

+\$3,9ea

PROFITEROLES AU CHOCOLAT

\$6,9ea

PETITE TART AU CITRON

+\$5,5ea

PETITE TART CHOCOLAT & CARAMEL

+\$5,5ea

ASSIETTE DE FROMAGE

+\$9,9pp

Talk to us about a tailored package that meets your needs  
(03) 9804 5468 or [dine@entrecote.com.au](mailto:dine@entrecote.com.au)



*Entrecôte*

# RÉSERVE TON ÉVÉNEMENT AVEC NOUS CHÉRIE



*'BOOK YOUR EVENT WITH US DARLING'*

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dine@Entrecôte.com.au

WWW.ENTRECOTE.COM.AU