PARISIAN

ENTRECÔTE

STEAKHOUSE & CAFÉ

Hors d'Oeuvres

Oysters — *$4,5 ea*
shucked to order w/ sauce mignonette — *$49,9 doz*

Gougère, *fromage & thyme béchamel (4)* — *$16,9*

King Louis XIV '*Boulettes*' — *$15,9*
spiced beef croquettes, dijon mustard (4)

Escargots *à la Bourguignonne* — *$18,9*
snails baked in garlic & herb butter (7)

MENU GOURMAND

A celebration of our favourite dishes over the past six years here at our beloved Maison on Domain Road, South Yarra

THREE COURSES $89,9PP

Ned's sourdough baguette
salted French butter

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Soufflé Gratinée
twice baked Jerusalem artichoke & Gruyère soufflé, black truffle

Steak Tartare ' au couteau'
cornichons, egg yolk, sauce épicée, pommes gaufrettes

Crevette Grillée
Queensland prawns, spiced citrus butter, coriander

Saint Jacques Pœlée
seared scallops, crisp pork cheek, quince

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Entrecôte's Signature 'Steak Frites'
*pasture fed Cape Grim Angus Porterhouse, frites, sauce maison au beurre et aux herbes**

Pithivier aux Champignons Forestiers
forest mushrooms, leek & Gruyère butter pastry pie

Confit de Canard
confit duck, roasted sprouts, pomme Anna, mustard crème fraîche sauce

Poisson d'Hiver
John dory, creamed leeks, veloute w/ Yarra Valley smoked salmon roe, kale crisp

Entrecôte Cheeseburger Royale* *w/ black truffle & frites*

for the table - dressed soft leaves, radish & walnut

Extra sides
Pomme frites $9,9
Broccolini w/ toasted almonds $11,9

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Tarte au Citron
our incredible lemon tart, crème fraîche

Crème Brûlée *traditionelle*

Apple Tarte Tatin
warm caramelised apple tart, walnut ice cream

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

Assiette de Fromage
La Luna Holy Goat, Marcel Petit Comté
w/ chutney Maison, oat biscuits & fresh baguette

**This dish contains nuts / due to the nature of our kitchen we are unuable 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%

Winter Cocktails

French 75 - Entrecôtes Signature Cocktail *$23,9*
G.H Mumm Champagne, Beefeater gin, lemon juice

Lillet Rosé Spritzer *$17,9*
Lillet Rosé, Maison Mumm Petit Cordon sparkling, Capi soda, rose petal

Corpse Reviver No. 131 *$22,9*
Plymouth Sloe gin, Lillet rouge, Cointreau, Absinthe & orange syrup

Tarte aux Pommes Sour *$21,9*
Le birlou, Woodford Reserve Bourbon, apple, barrel aged bitters & aquafaba

The Grey Goose Martini *$21,9*
Noilly Prat vermouth, Grey Goose vodka, lemon

Deaux Rhum Old Fashioned *$21,9*
Kraken spiced rum, Plantation 5 year rum, aooke cider syrup & bitters

Cest Quoi Mon Nom *$21,9*
Generous Gin, Grey Goose vodka, rhubarb syrup & pear juice

Sparkling & Champagne

COUPE - 110ml

NV Maison Mumm Petit Cordon Brut *$12,9*
Marlborough, New Zealand

NV G.H Mumm Grand Cordon Brut *$19,9*
Reims, Champagne, France

NV Perrier-Jouët Blason Rosé *$27,9*
Epernay, Champagne, France

Blanc

2019 Two Cells Chardonnay *$16,9*
Beechworth, Victoria

2018 Luna Estate Pinot Gris *$15,9*
Martinborough, New Zealand

2018 Geoff Weaver Sauvignon Blanc *$13,9*
Adelaide Hills, South Australia

2017 Domaine Schlumberger *Les Princes Abbes* **Riesling** *$18,9*
Alsace, France

Rosé

2018 Le Saint Andre *$13,9*
Côtes de Provence, France

Rouge

2018 Crittenden Estate *Kangerong* **Pinot Noir** *$20,9*
Mornington Peninsula, Victoria

2019 Shadowfax Pinot Noir *$16,9*
Macedon Ranges, Victoria

2017 Karrawatta *Dairy Block* **Shiraz** *$18,9*
Adelaide Hills, South Australia

2015 Lavau Côtes du Rhône Villages *$13,9*
Côtes du Rhône, France

2011 Dourthe Diane De Belgrave *$17,9*
Haut-Medoc, Bordeaux, France

Vin de Table

2017 Entrecôte Blanc Chardonnay *$10,9*
Barossa, South Australia

2014 Entrecôte Rouge Cabernet Sauvignon *$10,9*
Coonawarra, South Australia

OUR SOCIAL 'PEACOCKING'

~ Gemima Cody 2015 & 2020

We love being social & 'strutting our stuff' on Instagram.
Come & 'peacock' with us. Post & mention @entrecotemelbourne
& tag #frenchandfuckingfabulous to share the love.