

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

Saumon Gravlax
vodka & dill cured King salmon, cucumber, watercress,
horseradish crème fraîche \$21,9

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

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

Caille Farcie
chestnut & sage stuffed quail, pickled & purée pumpkin,
jus gras, nasturtium \$24,9

Fleur de Pétoncle
scallop & chive filled zucchini flowers, onion & lemon thyme
veloute, Yarra Valley salmon roe \$26,9

Burrata à l’Anis
Georgio’s burrata, fennel, orange, green olive crouton, spiced orange oil \$21,9

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

* STEAK FRITES *

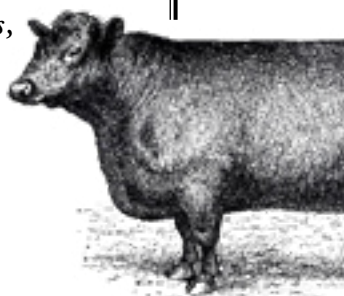
Our signature dish of grilled pasture fed
Cape Grim 250g Angus Porterhouse, frites,
sauce Maison au beurre et aux herbes*

~

Soft leaves salad
radish, walnuts, Dijon vinaigrette

\$46,9PP

More frites? Just ask! Merci!



Pithivier aux Champignons
wild mushroom & Gruyère Pithivier, witlof & petite herb salad \$38,9

Poisson d’Automne
market fish, carrot purée, petit peppers, puffed ancient grain \$MP

Poulet Heureux
happy chicken suprême, creamed leek, grilled baby leeks,
boudin blanc, truffle jus \$41,9

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

Entrecôte Cheeseburger Royale* w/ frites \$28,9

Mitraillette*
baguette ‘sandwich’ of grilled porterhouse, frites & our herb butter sauce \$25,9

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

10% Surcharge applies on weekends / 15% Surcharge applies on Public holidays / No Split Bills

Bank surcharges apply - VISA / Mastercard / AMEX 1.5%

Vin Petillant - Sparkling & Champagne

COUPE - 110ml

NV Maison Mumm Petit Cordon Brut <i>Marlborough, New Zealand</i>	\$12,9
NV G.H Mumm Grand Cordon Brut <i>Reims, Champagne, France</i>	\$19,9
NV Perrier-Jouët Blason Rosé <i>Epernay, Champagne, France</i>	\$24,9

Autumn Cocktails

French 75 - Entrecôtes Signature Cocktail <i>Why mess with an 1915 classic - perfect Apéritif drinking!</i> G.H Mumm Champagne, Beefeater gin, lemon juice	\$23,9
Pampelle Spritzer <i>Corsican ruby red grapefruit, the French's BETTER version of Aperol</i> Pampelle, Maison Mumm Petit Cordon sparkling, Capi soda, ruby grapefruit	\$17,9
Lillet Rosé Spritzer <i>Simply made for drinking on our 'Terrasse' all day EVERY day</i> Lillet Rosé, Maison Mumm Petit Cordon sparkling, Capi soda, rose petal	\$17,9
Corpse Reviver No. 131 <i>The Entrecôte take on this classy classic, perfect anytime of day!</i> Plymouth Sloe gin, Lillet rouge, Cointreau, Absinthe & orange syrup	\$22,9
Tarte Aux Pommes Sour <i>Sugar, spice and all thing nice. You don't even have to wait for it to cool down!</i> Le birlou, Woodford Reserve Bourbon, apple, barrel aged bitters & aqua fava	\$21,9
The Grey Goose Martini <i>The perfect vodka Martini, why mess with the best, classic for a reason!</i> Noilly Prat vermouth, Grey Goose vodka, lemon	\$21,9
Cest Quoi Mon Nom <i>A Delicious Autumn Cocktail! Pear, Rhubarb and Fun!</i> Generous Gin, Grey Goose vodka, rhubarb syrup & pear juice	\$21,9

ASSIETTE DE FROMAGE

WITH HOUSE FRUIT CHUTNEY, GRAPES & OAT BISCUITS	\$28,9
Le Blanc - Holy Goat - 'La Luna' <i>goats milk, creamy texture w/ nutty, full bodied flavours</i> - Sutton Grange, Vic	
Le Bleu - Saint Agur <i>cows milk, buttery, salty, spicy, bloody delicious</i> - Auvergne, France	
Le Semi-dur - Marcel Petit Comté <i>cows milk, semi hard w/ nutty, toasted grain, brown butter flavors</i> - Franche Comté, France	

LES DESSERTS

Crème brûlée traditionnelle	\$18,9
Tarte Citron <i>our incredible lemon tart, crème fraîche</i>	\$18,9
Profiteroles au Chocolat <i>French vanilla bean ice cream, sauce au chocolat chaud, toasted buttered almonds</i>	\$18,9
Bombe Alaska <i>Champagne & white chocolate parfait, raspberry sorbet, jaconde sponge, mango, brûlée meringue</i>	\$18,9
Dôme de Passion <i>passionfruit crémeux & Brenton sable dome, frangipane, passionfruit glaze, chocolate sorbet, gold</i>	\$18,9
Sorbets de Fruits - seasonal, please ask	\$14,9
Macarons by Josephine ⁽³⁾ <i>salted caramel, raspberry & chocolate, pistachio</i>	\$10,9