

HORS D'OEUVRE

OYSTERS SHUCKED TO ORDER \$4 each
w/ mignonette

HAND CHOPPED STEAK TARTARE \$16
w/ Pommes chips

LA SAINT JACQUES \$18
*Pan Fried Scallops, Handmade Cheese & Spinach Ravioli,
Bouillabaisse Velouté*

LE SOUFFLÉ AU FROMAGE [15 MIN] \$16
Twice baked cheese soufflé, Confit onion marmalade & Walnuts

CHARCUTERIE W/ HOUSE JAM • for one • \$16
Rillettes, french saucisson, parfait, • for two • \$28
terrine, prosciutto

BURRATA A LA TOMATE \$16
*Kumato Tomatoes, Burrata Cheese, Tomato Coulis,
Black olive Crumble, Basil Oil*

LA SOUPE \$16
Cold Pea Soup, Spanner Crab, Basil Oil, Crispy Cheese

LE CRABE FAÇON THERMIDOR \$18
Warm crab meat, Mustard, Mushrooms, Béchamel & Lobster bisque

FEUILLETÉ D'ESCARGOTS \$18
French Snails, Parsley & Garlic Oil, Puff Pastry



BAKED FRENCH CAMEMBERT FOR TWO \$28
w/ Croutons bread, Walnuts & Herbes de Provence

LES DESSERTS

CRÈME BRULÉE TRADITIONNELLE \$12
w/ Raspberries

PROFITEROLES AU CHOCOLAT \$12
Our Vanilla beans ice cream, sauce chocolat chaud, almond flakes

MOELLEUX AU CHOCOLAT \$12
w/ Praline ice cream, Crushed Nougatine

BOMBE ALASKA \$12
w/ Crushed Praline, Raspberry Coulis, Orange Cointreau Flambée + \$4

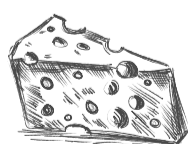
LE VACHERIN \$12
Hard Meringue, Mix berries Ice cream, Raspberry Coulis, Chantilly

TARTE TATIN \$12
w/ Cinnamon ice cream

MINI TARTE AU CITRON \$12
*Mini Lemon Tart, Passionfruit Jelly, White Chocolate Mousse,
Crushed Meringue*

LE SOUFFLÉ \$16
Passionfruit Soufflé, Coconut ice cream

ASSIETTE DE FROMAGES \$19
w/ House jam



EXECUTIVE CHEF: FRANÇOIS PEREGO

Please note all our dishes are homemade and prepared fresh to order
10% surcharge applies on public holiday

\$10 Bottle applies BYO wines Tuesday to Thursday only.

 @brasserieleentrete

 Brasserie l'Entrecote

PLATS DU JOUR \$34

MARDI (TUESDAY)

*Pot- Roasted Pork
w/ Pistacchio "Mother Pérégo Way"*

MERCREDI (WEDNESDAY)

*Stuffed Tomatoes Recipe From Provence
w/ Italian Rice*

JEUDI (THURSDAY)

Traditional Méditerranéan Bouillabaise

VENDREDI (FRIDAY)

*Typical Basque Style Chicken Piperade
w/ Italian Rice*

SAMEDI (SATURDAY)

My Mum's Lamb Navarin

DIMANCHE (SUNDAY)

Chef's François Special

PLATS PRINCIPAUX

LE POISSON \$34

*Pan Fried Silver Dori, Broccolini,
Dried Tomatoes, Clams, Corn Sauce*

LE CANARD \$34

Duck Confit Leg, Fried Potatoes, Spring Vegetables, Honey sauce

LA CAILLE \$36

*Boneless Jumbo Quail, Stuffed with Chicken Mousse &
Pistacchio, Spinach, Paris Mash, Truffle sauce*

LES RAVIOLIS \$28

*Handmade Ravioli Trio, Parmesan Cheese,
Spinach, Truffle Oil, Crispy Sage*

STEAK & FRITES \$41 pp

TODAY, OUR TRIMMED
SIRLOIN STEAK W/ SECRET
SAUCE, HOMEMADE FRENCH
FRIES & WALNUTS GREEN SALAD

**"Angus/ Charolais
Australian Beef
from Rosedale, NSW
120day, Grass fed Angus MBS 5+"
100% Hormones and
Chemical free**



SIDES \$5

PRÉFOU (FRENCH GARLIC BREAD)

SOURDOUGH BAGUETTE

GLUTEN FREE BREAD

HOMEMADE FRENCH FRIES

GREEN BEANS W/ GARLIC & ALMOND

WALNUTS GREEN SALAD

PARIS MASH

CAULIFLOWER GRATIN \$8