



MARINATED  
CORIOLE OLIVES

7

SAUCISSON SEC  
French style salami

8.5

Check mirrors  
for specials!

## ENTREES FROIDES



<b>LES HUITRES</b> Freshly shucked oysters with champagne vinegar mignonette.....	<b>4 EACH</b>
<b>SAUMON FUME</b> Harris smoked salmon with crème fraîche, red onion, capers and toasted brioche .....	<b>23.5</b>
<b>TERRINE MAISON DU JOUR</b> Housemade terrine with condiments.....	<b>17.5</b>
<b>TARTARE DE BOEUF AU COUTEAU</b> Hand chopped raw beef fillet with traditional condiments and croutons — 100g/180g with fries .....	<b>23/39.5</b>
<b>ASSIETTE DE CHARCUTERIE</b> Today's assortment of cold cuts.....	<b>21.5/33</b>
<b>CAVIAR</b> Sturgeon caviar with accompaniments 10g/30g .....	<b>70/175</b>
<b>J.C. DAVID SARDINES MILLESIMEES</b> J.C. David vintage sardines .....	<b>19.5</b>

## ENTREES CHAUDES

<b>SOUPE A L'OIGNON</b> French onion soup .....	<b>16.5</b>
<b>ESCARGOTS A L'AIL</b> 6 snails with garlic butter .....	<b>19</b>
<b>LANGOUSTINES A L'AIL ET AU PASTIS</b> Scampi with garlic, parsley and pastis.....	<b>29.5</b>
<b>MOULES AU SAFFRAN</b> Mussels steamed in white wine, saffron, cream and mustard — Entree/Main with fries.....	<b>19.5/35.5</b>
<b>FOIE GRAS CRU OU POELE</b> Foie gras fresh or pan fried with poached fruit and toasted brioche.....	<b>35</b>
<b>CAMEMBERT AU FOUR</b> Baked camembert with apple, walnuts and calvados .....	<b>22.5</b>

## PLATS / MAINS

<b>JOUE DE BOEUF A LA BOURGUIGNONNE</b> Beef cheek in red wine sauce with mashed potato .....	<b>37.5</b>
<b>POISSON DU JOUR</b> Fish of the day .....	<b>MP</b>
<b>FEUILLETE AUX POIREAUX ET CHAMPIGNONS</b> Mushroom vol au vent with leek fondue .....	<b>30.5</b>
<b>CONFIT DE CANARD, POMMES SARLADAISES</b> Duck confit with duck fat potatoes, spinach and jus.....	<b>37.5</b>

### STEAK FRITES

<b>ONGLET</b> HANGER 250G <b>35.5</b>	<b>ENTRECOTE</b> DRY AGED SIRLOIN 300G <b>45.5</b>	<b>FILET</b> EYE FILLET 200G <b>42.5</b>
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SERVED WITH FRENCH FRIES & CHOICE OF BEARNAISE,  
PEPPER, OR RED WINE SHALLOT SAUCE

ADD A SLICE OF PAN SEARED FOIE GRAS +23.5

### DEMI POULET RÔTI

HALF ROASTED CHICKEN  
W/ JUS AND FRIES  
**32**

### TRUITE AUX AMANDES

WHOLE PAN FRIED DEBONED TROUT  
W/ BROWN BUTTER, ALMONDS AND  
GREEN BEANS  
**37**

## Garnitures / Sides

<b>HARICOTS VERTS</b> Buttered green beans.....	<b>11</b>
<b>FRITES</b> French fries .....	<b>9</b>
<b>SALADE VERTE</b> Butter lettuce and vinaigrette .....	<b>11</b>
<b>SALADE VERTE AU VIEUX COMTE</b> Butter lettuce with comté and walnuts .....	<b>14</b>
<b>GRATIN DE CHOU-FLEUR</b> Cauliflower gratin .....	<b>12.5</b>

## DESSERTS ET FROMAGES

<b>TARTE TATIN</b>	<b>16.5</b>
<b>CREME BRULEE</b>	<b>15.5</b>
<b>PROFITEROLES</b> Choux pastry filled with vanilla ice cream and topped with chocolate sauce .....	<b>16.5</b>
<b>SORBET FRAMBOISE</b> Raspberry sorbet with raspberry eau de vie.....	<b>15.5</b>
<b>CREPES SUZETTE</b> Flambée with Cointreau at the table.....	<b>21.5</b>
<b>FROMAGE</b> Today's selection (3 or 5).....	<b>24/37</b>

## BOTRYTIS, VINS DOUX NATURELS & FORTIFIES

	GLASS	BOTTLE
<b>CHATEAU MOSSE - Rivesaltes - 1932 - Grenache noir/Macabeu/Roussillon - Languedoc, France</b>		<b>475</b>
<b>DOMAINE THEULET MARSALET - Monbazillac - 1982 - Sémillon Blend - South West, France</b>		<b>195</b>
<b>DOMAINE VIGNEAU - Chevreau - Vouvray Cuvée de Tri Nobles - 1989 - Chenin blanc - Loire Valley, France</b>		<b>235</b>
<b>CHATEAU SUDUIRAUT - 1er Cru - 1989 - Sémillon blend - Sauternes, France - 375ml</b>		<b>175</b>
<b>KRACHER - TBA #1 Nouvelle Vague - 2004 - Zweigelt - Austria - 375ml</b>		<b>175</b>
<b>DOMAINE WEINBACH - Sélection de Grains Nobles - 2009 - Pinot gris - Alsace, France - 375ml</b>		<b>335</b>
<b>VINYER DE LA RUCA - Banyuls - 2013 - Grenache - Roussillon, France - 400ml</b>		<b>195</b>
<b>WENDOUREE - 2013 - Muscat of Alexandria - Clare Valley - 375ml</b>		<b>75</b>
<b>MAS AMIEL - Maury - 2014 - Grenache noir - Roussillon, France</b>	<b>17</b>	<b>120</b>
<b>DOMAINE DES SABLONNETTES - Fleurs d' Erables - 2015 - Chenin blanc - Loire Valley, France</b>	<b>12</b>	<b>84</b>
<b>RENARDAT-FACHE - Bugey de Cerdon - Méthode Ancestrale - 2015 - Gamay/Poulsard - Cerdon, France</b>		<b>69</b>
<b>DOMAINE DES BERNARDINS - Muscat de Beaumes de Venise - 2015 - Muscat - Rhone Valley, France - 375ml</b>		<b>59</b>
<b>MT HORROCKS - Cordon Cut - 2017 - Riesling - Clare Valley, SA - 375ml</b>		<b>79</b>

## BAR MENU

3.30pm - 5.30pm

<b>LES HUITRES</b> Freshly shucked oysters with champagne vinegar mignonette.....	<b>4 EACH</b>
<b>J.C. DAVID SARDINES MILLESIMEES</b> J.C. David vintage sardines .....	<b>19.5</b>
<b>ANCHOIS CUCA</b> Cuca anchovies .....	<b>12.5</b>
<b>SALADE NICOISE</b> Sirena tuma, butter lettuce, artichoke, green beans, egg, tomato, olive, potato and Ortiz anchovies salad .....	<b>24.5</b>
<b>CAVIAR</b> Sturgeon caviar with accompaniments 10g/30g.....	<b>70/175</b>
<b>SALADE VERTE AU VIEUX COMTE</b> Butter lettuce with comté and walnuts .....	<b>14</b>
<b>ASSIETTE DE CHARCUTERIE</b> Today's assortment of cold cuts.....	<b>21.5/33</b>
<b>SOUPE A L'OIGNON</b> French onion soup .....	<b>16.5</b>
<b>ESCARGOTS A L'AIL</b> 6 snails with garlic butter .....	<b>19</b>
<b>CROQUE MONSIEUR</b> Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney .....	<b>16</b>
<b>FROMAGE</b> Today's selection (3 or 5).....	<b>24/37</b>
<b>CREME BRULEE</b>	<b>15.5</b>
<b>SORBET FRAMBOISE</b> Raspberry sorbet with raspberry eau de vie.....	<b>15.5</b>

## APERRO HOUR

Weekdays 4pm - 6pm

**FRESHLY SHUCKED  
OYSTERS**

**2.5**

**BEER &  
HOUSE WINES**

**5.5**

10% SURCHARGE APPLIES ON  
SUNDAYS & PUBLIC HOLIDAYS  
SORRY NO SPLIT BILLS

**11 EBENEZER PLACE.  
ADELAIDE, S.A. 5000  
T. 0416 050 721**

SERVICE CONTINU - TERRASSE CHAUFFEE - CUISINE ET VINS SYMPATHIQUES  
SUNDAY - THURSDAY: 7AM - 10PM  
FRIDAY - SATURDAY: 7AM - 11PM

**BREAKFAST ALL DAY SAT & SUN  
BRUNCH FROM 11.30AM**

FIND US ON INSTAGRAM  
AT HEYJUPITERBRASSERIE  
BONJOUR@HEYJUPITER.COM.AU  
HEYJUPITER.COM.AU