



MARINATED
CORIOLE OLIVES
8.5

SAUCISSON SEC
French style salami
9.5

Check mirrors
for specials!



ENTREES FROIDES

LES HUITRES Freshly shucked oysters with champagne vinegar mignonette.....	4 EACH
SAUMON FUME Harris smoked salmon with crème fraîche, red onion, capers and toasted brioche	24.5
TERRINE DU JOUR Terrine of the day with condiments	18.5
TARTARE DE BOEUF AU COUTEAU Hand chopped raw beef fillet with traditional condiments and croutons — 100g/180g with fries	24/40.5
ASSIETTE DE CHARCUTERIE Today's assortment of cold cuts.....	22.5/35
CAVIAR Sturgeon caviar with accompaniments — 10g/30g.....	70/175
J.C. DAVID SARDINES MILLESIMEES J.C. David vintage sardines	20.5

FOIE GRAS CRU OU POELE **36/56**
Foie gras fresh or pan fried with poached fruit and toasted brioche — 30g/50g

ENTREES CHAUDES

SOUPE A L'OIGNON French onion soup	18
ESCARGOTS A L'AIL 6 snails with garlic butter	19.5
LANGOUSTINES A L'AIL ET AU PASTIS Scampi with garlic, parsley and pastis	29.5
MOULES AU SAFFRAN Mussels steamed in white wine, saffron, cream and mustard — Entree/Main with fries.....	21.5/37.5
CAMEMBERT AU FOUR Baked camembert with apple, walnuts and calvados	23.5

PLATS / MAINS

JOUE DE BOEUF A LA BOURGUIGNONNE Beef cheek in red wine sauce with mashed potato	39.5
POISSON DU JOUR Fish of the day	MP
FEUILLETE AUX POIREAUX ET CHAMPIGNONS Mushroom vol au vent with leek fondue	33.5
CONFIT DE CANARD, POMMES SARLADAISES Duck confit with duck fat potatoes, spinach and jus	39.5

STEAK FRITES

FLAT IRON

250G
36

EYE FILET

200G
44

SERVED WITH FRENCH FRIES & CHOICE OF BEARNAISE,
PEPPER, OR RED WINE SHALLOT SAUCE

ADD A SLICE OF PAN SEARED FOIE GRAS +24

DEMI POULET ROTI

HALF ROASTED GREENSLADE
CHICKEN W/ JUS AND FRIES

36.5

TRUITE AUX AMANDES

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

39

Garnitures / Sides

HARICOTS VERTS Buttered green beans.....	11
FRITES French fries	9.5
SALADE VERTE Butter lettuce and vinaigrette	12.5
SALADE VERTE AU VIEUX COMTE Butter lettuce with comté and walnuts	15.5
GRATIN DE CHOU-FLEUR Cauliflower gratin	14.5

DESSERTS ET FROMAGES

TARTE TATIN	17.5
CREME BRULEE	16
PROFITEROLES Choux pastry filled with vanilla ice cream and topped with chocolate sauce	17.5
SORBET FRAMBOISE Raspberry sorbet with raspberry eau de vie.....	18
CREPES SUZETTE Flambée with Cointreau at the table.....	21.5
FROMAGE Today's selection (3 or 5).....	25/39

BOTRYTIS, VINS DOUX NATURELS & FORTIFIES

	GLASS/BOTTLE
ANNE & JEAN FRANCOIS GANEVAT - Sul Q.. - NV - Savagnin - Jura, France - 375ml	235
CHATEAU MOSSE - Rivesaltes - 1932 - Grenache noir/Macabeu/Roussillon - Languedoc, France	495
DOMAINE THEULET MARSALET - Monbazillac - 1982 - Sémillon Blend - South West, France	195
DOMAINE VIGNEAU - Chevreau - Vouvray Cuvée de Tri Nobles - 1989 - Chenin blanc - Loire Valley, France	235
CHATEAU SUDUIRAUT - 1er Cru - 1989 - Sémillon blend - Sauternes, France - 375ml	175
ROLLY GASSMAN - Tokay Vendanges Tardives - 2000 - Pinot Gris - Alsace, France - 700ml	140
KRACHER - TBA #1 Nouvelle Vague - 2004 - Zweigelt - Austria - 375ml	175
DOMAINE WEINBACH - Sélection de Grains Nobles - 2009 - Pinot gris - Alsace, France - 375ml	335
VINYER DE LA RUCA - Banyuls - 2013 - Grenache - Roussillon, France - 400ml	195
WENDOUREE - 2013 - Muscat of Alexandria - Clare Valley - 375ml	76
MAS AMIEL - Maury - 2014 - Grenache noir - Roussillon, France	17/120
RENARDAT-FACHE - Bugey de Cerdon - Méthode Ancestrale - 2015 - Gamay/Poulsard - Cerdon, France	70
DOMAINE DES BERNARDINS - Muscat de Beaumes de Venise - 2015 - Muscat - Rhone Valley, France - 375ml	60
DOMAINE DES SABLONNETTES - Fleurs d' Erables - 2016 - Chenin blanc - Loire Valley, France	12/85
MT HORROCKS - Cordon Cut - 2017 - Riesling - Clare Valley, SA - 375ml	79

BAR MENU

3.30pm - 5.30pm

LES HUITRES Freshly shucked oysters with champagne vinegar mignonette.....	4 EACH
J.C. DAVID SARDINES MILLESIMEES J.C. David vintage sardines	20.5
ANCHOIS CUCA Cuca anchovies	14
SALADE NICOISE Sirena tuna, butter lettuce, artichoke, green beans, egg, tomato, olive, potato and Ortiz anchovies salad	24.5
CAVIAR Sturgeon caviar with accompaniments 10g/30g.....	70/175
SALADE VERTE AU VIEUX COMTE Butter lettuce with comté and walnuts	15.5
ASSIETTE DE CHARCUTERIE Today's assortment of cold cuts.....	22.5/35
SOUPE A L'OIGNON French onion soup	18
ESCARGOTS A L'AIL 6 snails with garlic butter	19.5
CROQUE MONSIEUR Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney	17
FROMAGE Today's selection (3 or 5).....	25/39
CREME BRULEE	16
SORBET FRAMBOISE Raspberry sorbet with raspberry eau de vie.....	18

APERO HOUR

Weekdays 4pm - 6pm

FRESHLY SHUCKED
OYSTERS

2.5

BEER &
HOUSE WINES

6

SURCHARGES APPLY TO CC PAYMENT
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
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