

PETIT DEJEUNER / BREAKFAST

7AM-3.30PM

hey jupiter

BRASSERIE FRANCAISE

DEJEUNER / LUNCH

11.30AM-3.30PM

TOAST OU CROISSANT Toast or Croissant served with jam and cultured butter.....	8.5
SALADE DE FRUIT Fruit salad (cut to order).....	10.5
ADD — Yoghurt +4.5	
FLOCON D'AVOINE TOASTE Toasted Muesli with fresh fruit	11.5
GF Option +2	
ADD — Yoghurt +4.5	
CASSOULET DU PETIT DEJEUNER Baked beans with pork belly, smoked ham hock, duck confit, goat's curd, breadcrumbs and toast	24.5
CROQUE MONSIEUR Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney	17
ADD — Fried egg +3	
SANDWICH DU MATIN Pancetta, avocado and baby spinach with tomato chutney and lemon thyme mayo	17.5
TOAST FRANCAIS — Brioche french toast with maple syrup, bacon and seasonal fruit — Brioche french toast with poached fruit, almonds and vanilla crème fraiche	19.5 20.5
HAM & CHEESE CROISSANT	8.5

LES HUITRES 6 Freshly shucked oysters and a glass of Louis Roederer champagne	43
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PETIT DEJEUNER CONTINENTAL Continental Breakfast: Boiled free range egg, toast, croissant, ham, Heidi tilsit and bonne Maman Jam ADD — Juice and Coffee or Tea +9.5	20.5
CAVIAR Sturgeon caviar with accompaniments — 10g/30g	70/175



LES OEUF'S FERMIERS

~ Free Range Eggs ~



TWO EGGS ANY WAY WITH TOAST ADD — Mushroom / spinach / roast tomatoes / ham +4 EACH — Bacon / black pudding / smoked salmon / prosciutto +7 EACH — Heidi tilsit / feta / goat's curd / avocado +5 EACH — Pan seared foie gras +24 — Tomato chutney / Lemon thyme mayonnaise +2 EACH	12.5
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OEUF "HEY JUPITER" AU LARD OU AU SAUMON Fried eggs, braised mushrooms, pancetta, potato roesti, cheese, toast and tomato chutney..... SUBSTITUTE pancetta for salmon +3.5	22.5
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OEUF MEURETTE Poached eggs in red wine sauce with mushrooms, bacon, shallots and toast.....	21.5
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Petit Dejeuner au Champagne pour 2 Personnes

125

Boiled free range eggs, pastries and toast, Ham, Heidi tilsit, Bonne Maman Jam, Harris smoked salmon, fresh fruit, coffee or tea, juice, and 375mL bottle of Louis Roederer Champagne

BREAKFAST COCKTAILS

MIMOSA Sparkling wine and orange juice	16
BLOODY MARY with Summum Vodka and Harissa	17
BREAKFAST MARTINI Tanqueray, Cointreau, orange marmalade and lemon	20
KIR ROYAL AU CHAMPAGNE Champagne and Crème de cassis	27
ESPRESSO MARTINI Summum Vodka, crème de café and espresso	20

VINS PETILLANTS AU VERRE

Sparkling wines by the glass

LOUIS ROEDERER

25

CLOVER HILL

14

MARINATED CORIOLE OLIVES

8.5

SAUCISSON SEC
French style salami

9.5

Check mirrors for specials!

ENTREES

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 MILLESIMÉES J.C. David vintage sardines	20.5
SOUPE A L'OIGNON French onion soup	18
ESCARGOTS A L'AIL 6 snails with garlic butter	19.5
FOIE GRAS CRU OU POELE Foie gras fresh or pan fried with poached fruit and toasted brioche — 30g/50g	36/56
CAMEMBERT AU FOUR Baked camembert with apple, walnuts and calvados	23.5

ADD fries to sandwich +4

Salades et Sandwiches

GF Bread Available +2.5

Sirena tuna, butter lettuce, artichoke, green beans, egg, tomato, olive, potato and Ortiz anchovies salad	Butter lettuce, goat's curd, walnut and salt roasted beetroot with balsamic dressing salad	Roasted pork belly w/ cumin spiced slaw and parsley sandwich	Smoked salmon w/ avocado, toasted sesame seeds, red onion & wasabi mayo sandwich	Salt roasted beetroot w/ goat's curd, baby spinach, walnuts & balsamic dressing sandwich
24.5	19.5	17.5	16.5	15.5

PLATS / MAINS

MERGUEZ FRITES Spicy Moroccan Sausages with French fries, salad and Harissa mayonnaise	24.5
OMELETTE AUX EPINARDS ET CHEVRE Omelette with goat's curd, spinach and lettuce..... ADD — bacon +4.5	20.5
CROQUE MONSIEUR Ham and cheese sandwich with béchamel, Dijon mustard, tomato chutney, and salad	19.5
ADD — fried egg +3	
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
STEAK FRITES Flat Iron steak with fries and red wine shallot jus	36
DEMI POULET ROTI Half roasted Greenslade chicken with jus and french fries	36.5
TRUITE AUX AMANDES Whole pan fried deboned trout with brown butter, almonds and green beans.....	39

Garnitures / Sides

HARICOTS VERTS Buttered green beans	11	TARTE TATIN	17.5
FRITES French fries	9.5	CREME BRULEE	16
SALADE VERTE Butter lettuce and vinaigrette	12.5	PROFITEROLES Choux pastry filled with vanilla ice cream and topped with chocolate sauce	17.5
SALADE VERTE AU VIEUX COMTE Butter lettuce with comté and walnuts	15.5	SORBET FRAMBOISE Raspberry sorbet with raspberry eau de vie	18
GRATIN DE CHOU-FLEUR Cauliflower gratin	14.5	CREPES SUZETTE Flambée with Cointreau at the table	21.5
		FROMAGE Today's selection (3 or 5)	25/39

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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