



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.....	4.5 EACH
SAUMON FUME Harris smoked salmon, 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	26.5/44
ASSIETTE DE CHARCUTERIE Today's assortment of cold cuts.....	23
CAVIAR Sturgeon caviar with accompaniments — 10g/30g.....	75/180
J.C. DAVID SARDINES MILLESIMEES J.C. David vintage sardines	21

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.....	20.5
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.....	21.5/39

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.....	34.5
CONFIT DE CANARD, POMMES SARLADAISES Duck confit with duck fat potatoes, spinach and jus.....	39.5

STEAK FRITES

ONGLET
HANGER
250G
38.5

FILET
EYE FILLET
200G
46.5

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
39.5

TRUITE AUX AMANDES

WHOLE PAN FRIED DEBONED TROUT
W/ BROWN BUTTER, ALMONDS AND
GREEN BEANS
39

Garnitures / Sides

HARICOTS VERTS Buttered green beans.....	11.5
FRITES French fries.....	9.5
SALADE VERTE Butter lettuce and vinaigrette.....	13
SALADE VERTE AU VIEUX COMTE Butter lettuce with comté and walnuts	16.5
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
TARTE AU CITRON Lemon Tart.....	15
CREPES SUZETTE Flambée with Cointreau at the table.....	21.5
FROMAGE Today's selection	25

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	18/115
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 Sparkling Méthode Ancestrale - 2015 Gamay/Poulsard - Cerdon, France	70
DOMAINE DES BERNARDINS - Muscat de Beaumes de Venise - 2017 - Muscat - Rhône Valley, France - 375ml	60
WEINGUT KELLER - Monsheim Silberberg T.B.A. - 2017 - Rieslaner - Rheinessen, Germany - 375ml	490

BAR MENU

3.30pm - 5.30pm

LES HUITRES Freshly shucked oysters with champagne vinegar mignonette.....	4.5 EACH
J.C. DAVID SARDINES MILLESIMEES J.C. David vintage sardines	21
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.....	75/180
SALADE VERTE AU VIEUX COMTE Butter lettuce with comté and walnuts	16.5
ASSIETTE DE CHARCUTERIE Today's assortment of cold cuts.....	23
SOUPE A L'OIGNON French onion soup	18
ESCARGOTS A L'AIL 6 snails with garlic butter.....	20.5
CROQUE MONSIEUR Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney	17
FROMAGE Today's selection	25
CREME BRULEE	16
SORBET FRAMBOISE Raspberry sorbet with raspberry eau de vie.....	18
TARTE AU CITRON Lemon Tart.....	15

APERRO 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
AT HEYJUPITERBRASSERIE
BONJOUR@HEYJUPITER.COM.AU
HEYJUPITER.COM.AU