

DINER / DINNER

5.30PM-9.30PM FRIDAY & SATURDAY



MARINATED  
CORIOLE OLIVES  
8.5

SAUCISSON SEC  
French style salami  
9.5

ENTREES

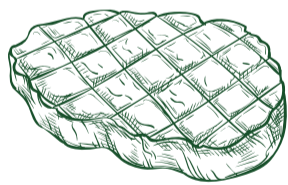
|  |   |           |
|--|---|-----------|
| <b>LES HUITRES</b><br>Freshly shucked oysters with champagne vinegar mignonette  |  | 4.5 EACH  |
| <b>SAUMON FUME</b><br>Harris smoked salmon, red onion, capers and toasted brioche.....   |   | 24.5      |
| <b>ASSIETTE DE CHARCUTERIE</b><br>Today's assortment of cold cuts.....   |   | 24.5      |
| <b>SELECTION DE SARDINES</b><br>Selection of tinned sardines.....  |   | 24        |
| <b>SOUPE A L'OIGNON</b><br>French onion soup .....   |   | 18.5      |
| <b>TERRINE DU JOUR</b><br>Terrine of the day with condiments .....   |   | MP        |
| <b>TARTARE DE BOEUF AU COUTEAU</b><br>Hand chopped raw beef fillet with traditional condiments and croutons — 100g/180g with fries |   | 26.5/47.5 |
| <b>MOULES AU SAFRAN</b><br>Mussels steamed in white wine, saffron, cream and mustard — Entree/Main with fries.....                 |   | 21.5/39   |
| <b>ESCARGOTS A L'AIL</b><br>6 snails with garlic butter .....  |   | 22.5      |

PLATS / MAINS

|   |      |
|---|------|
| <b>OMELETTE AUX EPINARDS ET CHEVRE</b><br>Omelette with goat's curd, spinach and lettuce.....<br>ADD — bacon +4.5               | 22.5 |
| <b>JOUE DE BOEUF A LA BOURGUIGNONNE</b><br>Beef cheek in red wine sauce with mashed potato, carrots, shallots and lardons ..... | 41.5 |
| <b>CONFIT DE CANARD, POMMES SARLADAISES</b><br>Duck confit with duck fat potatoes, spinach and jus .....                        | 41.5 |
| <b>DEMI POULET ROTI</b><br>Half roasted chicken w/ jus and French peas .....  | 33.5 |
| <b>POISSON DU JOUR</b><br>Fish of the day .....   | MP   |

STEAK FRITES

ONGLET  
HANGER  
250G  
37.5



FILET  
EYE FILLET  
200G  
48.5

SERVED WITH FRENCH FRIES & CHOICE OF BEARNAISE OR PEPPER SAUCE  
ADD A SLICE OF PAN SEARED FOIE GRAS +25.5

Garnitures / Sides

|   |      |
|---|------|
| <b>FRITES</b><br>French fries   | 10   |
| <b>SALADE VERTE</b><br>Butter lettuce and vinaigrette   | 14   |
| <b>SALADE A LA BETTERAVE</b><br>Butter lettuce, goat's curd, walnuts and salt roasted beetroot with balsamic dressing salad | 17.5 |
| <b>PETITS POIS A LA FRANÇAISE</b><br>Peas in chicken jus w/ onion and bacon   | 12   |

DESSERTS ET FROMAGES

|   |       |
|---|-------|
| <b>SORBET FRAMBOISE</b><br>Raspberry sorbet with raspberry eau de vie                             | 18.5  |
| <b>CREME BRULEE</b>   | 16.5  |
| <b>TARTE AU CITRON</b><br>Lemon Tart  | 15.5  |
| <b>PROFITEROLES</b><br>Choux pastry filled with vanilla ice cream and topped with chocolate sauce | 18.5  |
| <b>FROMAGE</b><br>1 cheese (50g) / 3 cheeses (30g each)   | 14/35 |

COCKTAIL FRANCAIS

**FRENCH BLONDE**  
Gin, St Germain, Lillet Blanc, Grapefruit, Lemon Bitters

**L'HEUREUX HAZARD**  
Calvados, Apple Juice, Sparkling wine, Mint

**CARTE BLANCHE**  
Citadelle Gin, Folle Blanche, Dolin Dry, Cornichon



BOTRYTIS, VINS DOUX NATURELS & FORTIFIES

|   | GLASS/BOTTLE |
|---|--------------|
| MAISON OVERNOY - Vin de Liqueur - NV - Chardonnay blend - Jura, France                                  | 330          |
| 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          |
| 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 - Maurry - 2016 - Grenache noir - Roussillon, France  | 17/120       |
| RENARDAT-FACHE - Bugey de Cerdon Sparkling Méthode Ancestrale - 2015<br>Gamay/Poulsard - Cerdon, France | 70           |
| DOMAINE DES BERNARDINS - Muscat de Beaumes de Venise - 2017 - Muscat - Rhône Valley, France - 375ml     | 60           |
| WEINGUT KELLER - Monshiem Silberberg T.B.A. - 2017 - Rieslaner - Rheinessen, Germany - 375ml            | 490          |
| DOMAINE DES SABLONNETTES - Fleur d' Erables - 2018 - Chenin blanc - Loire Valley, France                | 14/95        |

BAR MENU

3.30pm - 5.30pm

|  |          |
|--|----------|
| <b>LES HUITRES</b><br>Freshly shucked oysters with champagne vinegar mignonette .....  | 4.5 EACH |
| <b>SELECTION DE SARDINES</b><br>Selection of tinned sardines.....  | 24       |
| <b>SALADE NICOISE</b><br>Sirena tuna, butter lettuce, artichoke, green beans, egg, tomato, olive, potato and Ortiz anchovies ..... | 24.5     |
| <b>SALADE VERTE</b><br>Butter lettuce and vinaigrette .....  | 14       |
| <b>ASSIETTE DE CHARCUTERIE</b><br>Today's assortment of cold cuts.....   | 24.5     |
| <b>TERRINE DU JOUR</b><br>Terrine of the day with condiments .....   | MP       |
| <b>SOUPE A L'OIGNON</b><br>French onion soup.....  | 18.5     |
| <b>ESCARGOTS A L'AIL</b><br>6 snails with garlic butter .....  | 22.5     |
| <b>CROQUE MONSIEUR</b><br>Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney .....                            | 17.5     |
| <b>FROMAGE</b><br>1 cheese (50g) / 3 cheeses (30g each).....   | 14/35    |
| <b>CREME BRULEE</b>  | 16.5     |
| <b>SORBET FRAMBOISE</b><br>Raspberry sorbet with raspberry eau de vie .....  | 18.5     |
| <b>TARTE AU CITRON</b><br>Lemon Tart .....   | 15.5     |

SURCHARGES APPLY TO CC PAYMENT  
10% SURCHARGE ON SUNDAYS  
15% SURCHARGE ON 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

BREAKFAST ALL DAY SAT AND SUN  
BRUNCH FROM 11.30AM

FIND US ON INSTAGRAM  
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