

BREAKFAST  
 MON-FRI 7AM-11.30AM  
 SAT-SUN PUB. HOL. 7AM-3.30PM  
 LUNCH  
 MON-SUN 11.30AM-3.30PM  
 DINNER  
 THURS-SUN 5.30PM-9.30PM

# HEY JUPITER

MONSIEUR LE CHEF DE CUISINE:  
 CARLOS ASTUDILLO

SORRY. NO SPLIT BILLS  
 10% SURCHARGE ON SUNDAYS  
 15% ON PUBLIC HOLIDAYS

BRASSERIE FRANÇAISE • CAFE • RESTAURANT • BISTRO • BAR

## Petit Dejeuner / Breakfast

7AM - 11.30AM WEEKDAYS / 7AM - 3.30PM WEEKENDS

### Sparkling wine by the glass

LOUIS ROEDERER 23  
 CLOVER HILL 16

### Petit Dejeuner au Champagne pour 2 Personnes

Boiled free range eggs, pastries and toast,  
 ham, Comté, Bonne Maman jam, smoked  
 salmon, fresh fruit, coffee or tea, juice and a  
 375mL bottle of Louis Roederer Champagne

165

### LES HUITRES

6 freshly shucked oysters and a  
 glass of Louis Roederer Champagne

58

### Salades & Tartines

#### SALADE NIÇOISE

Sirena tuna, green leaves, artichokes,  
 green beans, egg, tomatoes, olives,  
 potatoes and anchovies

29.5

#### SALADE DE BETTERAVES

Green leaves, roasted baby beets,  
 goat's curd, radishes, tomatoes,  
 with balsamic dressing

28.5

#### TARTINE AU POULET

Harissa marinated chicken, pistou,  
 lemon thyme mayo, roasted  
 capsicum and zucchini, with fries

22.5

#### TARTINE AU SAUMON

Harris smoked salmon w/ avocado,  
 toasted sesame seeds, red onion and  
 herb mayo, with fries

26.5

### Garnitures Sides

SALADE VERTE 16  
 RATATOUILLE 13

Green leaves and  
 vinaigrette

16

FRITES 11

French fries

11

PETIT  
 POIS A LA  
 FRANÇAISE

Green peas  
 cooked in chicken  
 jus with shallots  
 & lardons

13

<b>TOAST OU CROISSANT</b> Artisan Sourdough Toast or Croissant served with Bonne Maman jam and cultured butter	9.5	<b>SANDWICH DU MATIN</b> Bacon, avocado and baby spinach with tomato chutney and herb mayo Add fried egg +3	21.5
<b>SALADE DE FRUIT</b> Seasonal fruit salad Add yoghurt +5	15.5	<b>TOAST FRANÇAIS</b> Brioche french toast with maple syrup, bacon and seasonal fruit	29.5
<b>FLOCON D'AVOINE TOASTE</b> Toasted muesli with seasonal fresh fruit Gluten free option +2.5 Add yoghurt +5	15.5	<b>PETIT DEJEUNER CONTINENTAL</b> Continental breakfast: Boiled free range egg, toast, croissant, ham, Comté and Bonne Maman jam Add juice and coffee or tea +12	27
<b>HAM &amp; CHEESE CROISSANT</b>	12	<b>TWO EGGS W/ ARTISAN SOURDOUGH TOAST</b>	15
<b>CASSOULET DU PETIT DEJEUNER</b> Baked beans with pork belly, smoked ham, duck confit, goat's curd, breadcrumbs and toast	29	Add Spinach / Roast tomatoes / Ham +4.5 EA Add Bacon / Merguez sausage / Comté / Smoked salmon +8 EA Add Mushrooms / Goat's curd / Avocado +5.5 EA Add Tomato chutney / Lemon thyme mayonnaise +3 EA	
<b>CROQUE MONSIEUR</b> Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney Add fried egg +3	23.5	<b>OEUF MEURETTE</b> Poached eggs in red wine sauce with mushrooms, lardons, shallots and toast	24.5

LUNCH SERVED AFTER 11.30AM

## Entrées / Entrées

<b>LES HUITRES</b> Freshly shucked oysters with Champagne vinegar mignonette	5.5 EACH	<b>SOUPE A L'OIGNON</b> French onion soup with cheese croutons	24.5
<b>CAVIAR OSCIETRE</b> 30g Oscietra Caviar with trimmings	225	<b>ASSIETTE DE CHARCUTERIE</b> Today's assortment of cold cuts	29.5
<b>PLATEAU DE FRUITS DE MER</b> Seafood Platter – Oysters, prawns, mussels, fish ceviche, Champagne vinegar mignonette and Marie Rose sauce	55	<b>TARTARE DE BOEUF AU COUTEAU</b> Hand chopped raw beef fillet with traditional condiments and croutons ( Entrée / Main with fries )	33 / 55
<b>FOIE GRAS DE CANARD</b> Duck foie gras with fig chutney and toasted brioche ( 30g / 60g )	42 / 77	<b>ESCARGOTS A L'AIL</b> 6 snails with garlic and herb butter	26.5
<b>SAUCISSON SEC</b> Plate of French style salami	16.5	<b>SOUFFLE AU FROMAGE</b> Double-baked cheese soufflé, cheese sauce	25.5
<b>MOULES AU SAFRAN</b> Mussels steamed in white wine, saffron, cream and mustard ( Entrée / Main with fries )	29.5 / 48.5	<b>SELECTION DE SARDINES</b> Selection of la belle-iloise tinned sardines	27.5

## Plats / Mains

<b>MERGUEZ FRITES</b> Spicy Moroccan sausages with French fries, salad and harissa mayonnaise	38.5	<b>POULET ROTI</b> Greenslade roast chicken, peas cooked in chicken jus with shallots and lardons Add tomato béarnaise +8.5	41.5
<b>OMELETTE AUX EPINARDS ET CHEVRE</b> Omelette with goat's curd, spinach and salad Add lardons +5.5	29.5	<b>CONFIT DE CANARD, POMMES SARLADAISES</b> Duck confit with duck fat potatoes, spinach and orange sauce	45.5
<b>CROQUE MONSIEUR</b> Ham and cheese sandwich with béchamel, Dijon mustard, tomato chutney, and salad Add fried egg +3	27.5	<b>EPAULE D'AGNEAU CONFITE</b> Slow-cooked lamb shoulder for two, served with ratatouille, duck fat potatoes, jus and sauce verte	89
<b>VENTRECHE DE PORC</b> Berkshire pork belly braised in a white wine sauce, with mashed potatoes, carrots, shallots and peas	48.5	<b>STEAK MINUTE</b> Minute steak with French fries, salad, and garlic and herb butter	34.5
<b>GNOCCHI PARISIENNE</b> Gnocchi gratin with chopped walnut, pear and Comté cream, served with green salad	36.5	<b>ONGLET, SAUCE CHORON</b> 250g hanger steak (Black Onyx MB3+) served with French fries and tomato béarnaise	54
<b>POISSON A LA GRENOBLOISE</b> Market fish with mashed potatoes, lemon, croutons, capers and brown butter	MP	<b>FILET DE BOEUF AU POIVRE DE SARAWAK</b> 180g eye fillet (MB3+) served with French fries and Sarawak pepper sauce	66

### CAVIAR OSCIETRE

30g Oscietra Caviar w/ trimmings

225



### Breakfast Cocktails

#### MIMOSA

Sparkling wine and orange juice

17.5

#### BLOODY MARY

With French vodka and Harissa

19

#### BREAKFAST MARTINI

Tanqueray, Cointreau, orange marmalade and lemon

23

#### KIR ROYAL AU CHAMPAGNE

Champagne and crème de cassis

31

#### ESPRESSO MARTINI

Vodka, crème de café and espresso

23

### La Grande Bouffe

OUR SHARED FAMILY TABLE  
 STYLE DINING EXPERIENCE  
 FOR GROUPS OF 8 OR MORE.

110 P.P.

OR

70 P.P.

LUNCH ONLY OPTION

### Desserts

#### SORBET FRAMBOISE

Raspberry sorbet w/ raspberry eau de vie

20.5

#### CREME BRULEE

18

#### PROFITEROLES

Choux pastry filled with vanilla ice cream, topped w/ chocolate sauce

19.5

#### TARTE AU CITRON VERT MERINGUE

Meringue lime tart

18

#### NOUGAT GLACE

Pistachio and cranberry parfait with strawberry salad and crystalised pistachios

18

#### FROMAGES

Selection of 3 or 5 French cheeses (30g ea)

37 / 55

Single piece (50g)

19



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