

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 29
 CLOVER HILL 17

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

TOAST OU CROISSANT 9.5

Artisan Sourdough Toast or Croissant served with
 Bonne Maman jam and cultured butter

SALADE DE FRUIT 15.5

Seasonal fruit salad
 Add yoghurt +5

FLOCON D'AVOINE TOASTE 15.5

Toasted muesli with seasonal fresh fruit
 Gluten free option +2.5
 Add yoghurt +5

HAM & CHEESE CROISSANT 12

CASSOULET DU PETIT DEJEUNER 29

Baked beans with pork belly, smoked ham,
 duck confit, goat's curd, breadcrumbs and toast

CROQUE MONSIEUR 23.5

Ham and cheese sandwich with béchamel,
 Dijon mustard and tomato chutney
 Add fried egg +3

SANDWICH DU MATIN 21.5

Bacon, avocado and baby spinach with
 tomato chutney and herb mayo
 Add fried egg +3

TOAST FRANÇAIS 29.5

Brioche french toast with maple syrup,
 bacon and seasonal fruit

PETIT DEJEUNER CONTINENTAL 27

Continental breakfast: Boiled free range egg, toast,
 croissant, ham, Comté and Bonne Maman jam
 Add juice and coffee or tea +12

TWO EGGS W/ ARTISAN SOURDOUGH TOAST 15

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

OEUF MEURETTE 24.5

Poached eggs in red wine sauce with mushrooms,
 lardons, shallots and toast

LUNCH SERVED AFTER 11.30AM

Entrées / Entrées

LES HUITRES 5.5 EACH

Freshly shucked oysters with Champagne vinegar mignonette

CAVIAR OSCIETRE 225

30g Oscietra Caviar with trimmings

PLATEAU DE FRUITS DE MER 55

Seafood Platter - Oysters, prawns, mussels, fish ceviche,
 Champagne vinegar mignonette and Marie Rose sauce

FOIE GRAS DE CANARD 42 / 77

Duck foie gras with fig chutney and toasted brioche (30g / 60g)

SAUCISSON SEC 16.5

Plate of French style salami

MOULES AU SAFRAN 29.5 / 48.5

Mussels steamed in white wine, saffron,
 cream and mustard (Entrée / Main with fries)

SOUPE A L'OIGNON 24.5

French onion soup with cheese croutons

ASSIETTE DE CHARCUTERIE 29.5

Today's assortment of cold cuts

TARTARE DE BOEUF AU COUTEAU 33 / 55

Hand chopped raw beef fillet with traditional
 condiments and croutons (Entrée / Main with fries)

ESCARGOTS A L'AIL 26.5

6 snails with garlic and herb butter

SOUFFLE AU FROMAGE 25.5

Double-baked cheese soufflé, cheese sauce

SELECTION DE SARDINES 27.5

Selection of la belle-iloise tinned sardines

Plats / Mains

MERGUEZ FRITES 38.5

Spicy Moroccan sausages with French fries,
 salad and harissa mayonnaise

OMELETTE AUX EPINARDS ET CHEVRE 29.5

Omelette with goat's curd, spinach and salad
 Add lardons +5.5

CROQUE MONSIEUR 27.5

Ham and cheese sandwich with béchamel, Dijon mustard,
 tomato chutney, and salad
 Add fried egg +3

VENTRECHE DE PORC 48.5

Berkshire pork belly braised in a white wine sauce, with
 mashed potatoes, carrots, shallots and peas

GNOCCHI PARISIENNE 36.5

Gnocchi gratin with chopped walnut, pear and Comté cream,
 served with green salad

POISSON A LA GRENOBLOISE MP

Market fish with mashed potatoes, lemon, croutons,
 capers and brown butter

POULET ROTI 41.5

Greenslade roast chicken, peas cooked in chicken jus with
 shallots and lardons
 Add tomato béarnaise +8.5

CONFIT DE CANARD, POMMES SARLADAISES 45.5

Duck confit with duck fat potatoes, spinach and orange sauce

EPAULE D'AGNEAU CONFITE 89

Slow-cooked lamb shoulder for two, served with
 ratatouille, duck fat potatoes, jus and sauce verte

STEAK MINUTE 34.5

Minute steak with French fries, salad, and garlic and herb butter

ONGLET, SAUCE CHORON 54

250g hanger steak (Black Onyx MB3+) served with
 French fries and tomato béarnaise

FILET DE BOEUF AU POIVRE DE SARAWAK 66

180g eye fillet (MB3+) served with French fries
 and Sarawak pepper sauce

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 crystallised pistachios
 18

FROMAGES

Selection of 3 or 5 French cheeses (30g ea)
 37 / 55

Single piece (50g)
 19



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