

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

PETIT
POIS A LA
FRANÇAISE

Green peas
cooked in chicken
jus with shallots
& lardons

13

FRITES 11

French fries

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

LUNCH SERVED AFTER 11.30AM

Entrées / Entrées

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

Plats / Mains

MERGUEZ FRITES Spicy Moroccan sausages with French fries, salad and harissa mayonnaise	38.5	POULET ROTI Greenslade roast chicken, peas cooked in chicken jus with shallots and lardons Add béarnaise +8.5	41.5
OMELETTE AUX EPINARDS ET CHEVRE Omelette with goat's curd, spinach and salad Add lardons +5.5	29.5	CONFIT DE CANARD, POMMES SARLADAISES Duck confit with duck fat potatoes, spinach and orange sauce	45.5
CROQUE MONSIEUR Ham and cheese sandwich with béchamel, Dijon mustard, tomato chutney, and salad. Add fried egg +3	27.5	EPAULE D'AGNEAU CONFITE Slow-cooked lamb shoulder for two, served with ratatouille, duck fat potatoes, jus and sauce verte	89
JOUE DE BOEUF A LA BOURGUIGNONNE Beef cheek in red wine sauce with mashed potato, carrots, shallots, lardons and croutons	48.5	STEAK MINUTE Minute steak with French fries, salad, and garlic and herb butter	34.5
GNOCCHI PARISIENNE Gnocchi gratin with chopped walnut, pear and Comté cream, served with green salad	36.5	ONGLET, SAUCE BEARNAISE 250g hanger steak (Black Onyx MB3+) served with French fries and béarnaise	54
POISSON DU JOUR Fish of the day	MP	FILET DE BOEUF AU POIVRE DE SARAWAK 200g eye fillet (MB3+) served with French fries and Sarawak pepper sauce	59.5

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 MERINGUE

Meringue lemon 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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