

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

*Sparkling wine
by the glass*

LOUIS ROEDERER29

CLOVER HILL17

*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

170

LES HUITRES
6 freshly shucked oysters and a
glass of Louis Roederer Champagne
61

*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 VERTE16
Green leaves and
vinaigrette

Frites12
French fries

RATATOUILLE16

PETIT POIS A LA FRANÇAISE14
Green peas
cooked in chicken
jus with shallots
& lardons

HEY JUPITER

BRASSERIE FRANÇAISE • CAFE • RESTAURANT • BISTRO • BAR

Petit Dejeuner / Breakfast

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

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 +4	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	29
HAM & CHEESE CROISSANT	12	TWO EGGS W/ ARTISAN SOURDOUGH TOAST Add Spinach / Roast tomatoes / Ham +5 EA Add Bacon / Merguez sausage / Comté / Smoked salmon +8 EA Add Mushrooms / Goat's curd / Avocado +6 EA Add Tomato chutney / Lemon thyme mayonnaise +4 EA	15
CASSOULET DU PETIT DEJEUNER Baked beans with pork belly, smoked ham, duck confit, goat's curd, breadcrumbs and toast	29	OEUF MEURETTE Poached eggs in red wine sauce with mushrooms, lardons, shallots and toast	27
CROQUE MONSIEUR Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney Add fried egg +4	23.5		

LUNCH SERVED AFTER 11.30AM

Entrées / Entrées

LES HUITRES Freshly shucked oysters with Champagne vinegar mignonette	6 EACH	SOUPE A L'OIGNON French onion soup with cheese croutons	24.5
CAVIAR OSCIETRE 30g Oscietra Caviar with trimmings	235	ASSIETTE DE CHARCUTERIE Today's assortment of cold cuts	31
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	29.5
SAUCISSON SEC Plate of French style salami	18	SOUFFLE AU FROMAGE Double-baked cheese soufflé, cheese sauce	28.5
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	28.5

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	43.5
OMELETTE AUX EPINARDS ET CHEVRE Omelette with goat's curd, spinach and salad Add lardons +5.5	33	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 +4	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	38.5	ONGLET, SAUCE BEARNAISE 250g hanger steak (Black Onyx MB3+) served with French fries and béarnaise	55
POISSON DU JOUR Fish of the day	MP	FILET DE BOEUF AU POIVRE DE SARAWAK 200g eye fillet (MB2+) served with French fries and Sarawak pepper sauce	63

MONSIEUR LE CHEF DE CUISINE:
JOSE RAMIREZ

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

CAVIAR OSCIETRE
30g Oscietra Caviar w/ trimmings
235

*Breakfast
Cocktails*

MIMOSA
Sparkling wine and orange juice
19

BLOODY MARY
With French vodka and Harissa
20

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
25

CREME BRULEE
22

PROFITEROLES
Choux pastry filled with vanilla
ice cream, topped w/ chocolate sauce
25

**TARTE AU CITRON
MERINGUE**
Meringue lemon tart
22

CREPES SUZETTE
Crêpes flambéed tableside with Grand
Marnier, served with vanilla ice-cream
28

FROMAGES
Selection of 3 or 5 French cheeses (30g ea)
37 / 55
Single piece (50g)
19



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HEYJUPITER.COM.AU 0416050721
BONJOUR@HEYJUPITER.COM.AU



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