

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:
 BRAD SAPPENBERGHS

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

MONSIEUR LE DIRECTEUR
 DE RESTAURANT: DAVE CURRIE

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 19

Petit Dejeuner au Champagne pour 2 Personnes

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

170

LES HUITRES

6 freshly shucked oysters (A) and a
 glass of Louis Roederer Champagne

61

Salades & Tartines

SALADE NIÇOISE

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

30

SALADE DE BETTERAVES

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

29

TARTINE AU POULET

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

23

TARTINE A LA TRUITE DE MER

Harris smoked ocean trout (A)
 w/ avocado, toasted sesame seeds,
 red onion and herb mayo, with fries

27

Garnitures Sides

SALADE VERTE RATATOUILLE

Green leaves and
 vinaigrette

16.5

FRITES

French fries

12

PETIT POIS A LA FRANÇAISE

Green peas
 cooked in chicken
 jus with shallots
 & lardons

14.5

TOAST OU CROISSANT 9.5

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

SALADE DE FRUIT 18.5

Seasonal fruit salad
 Add yoghurt +5

FLOCON D'AVOINE TOASTE 18.5

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

HAM & CHEESE CROISSANT 12.5

CASSOULET DU PETIT DEJEUNER 29.5

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 +4

SANDWICH DU MATIN 22

Bacon, avocado and baby spinach with
 tomato chutney and herb mayo
 Add fried egg +4

TOAST FRANÇAIS 30

Brioche french toast with maple syrup,
 bacon and seasonal fruit

PETIT DEJEUNER CONTINENTAL 29.5

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 15.5

Add Spinach / Roast tomatoes / Ham +5 EA
 Add Bacon / Merquez sausage / Comté / Smoked Ocean Trout (A) +8 EA
 Add Mushrooms / Goat's curd / Avocado +6 EA
 Add Tomato chutney / Lemon thyme mayonnaise +4 EA

OEUF MEURETTE 27.5

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

LUNCH SERVED AFTER 11.30AM

Entrées / Entrées

LES HUITRES 6 EACH

Freshly shucked oysters (A) with Champagne vinegar mignonette

CAVIAR OSCIETRE 235

30g Oscietra Caviar (I) with trimmings

PLATEAU DE FRUITS DE MER 55

Seafood Platter (A) – 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 18

Plate of French style salami

MOULES AU SAFRAN 29.5 / 48.5

Mussels (A) 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 31.5

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 29.5

6 snails (I) with garlic and herb butter

SOUFFLE AU FROMAGE 29

Double-baked cheese soufflé, cheese sauce

SELECTION DE SARDINES 29

Selection of la belle-iloise tinned sardines (I)

Plats / Mains

MERGUEZ FRITES 39

Spicy Moroccan sausages with French fries,
 salad and harissa mayonnaise

OMELETTE AUX EPINARDS ET CHEVRE 33.5

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

CROQUE MONSIEUR 28

Ham and cheese sandwich with béchamel, Dijon mustard,
 tomato chutney, and salad. Add fried egg +4

JOUE DE BOEUF A LA BOURGUIGNONNE 49

Beef cheek in red wine sauce with mashed potato, carrots,
 shallots, lardons and croutons

GNOCCHI PARISIENNE 39

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

POISSON DU JOUR MP

Fish of the day

POULET ROTI 44

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

CONFIT DE CANARD, POMMES SARLADAISES 48.5

Duck confit with duck fat potatoes, spinach and orange sauce

EPAULE D'AGNEAU CONFITE 97

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

STEAK MINUTE 36

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

ONGLET, SAUCE BEARNAISE 59

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

FILET DE BOEUF AU POIVRE DE SARAWAK 73

200g eye fillet (MB2+) served with French fries
 and Sarawak pepper sauce

CAVIAR OSCIETRE

30g Oscietra Caviar (I) w/ trimmings



235



Breakfast Cocktails

MIMOSA

Sparkling wine and orange juice

20

BLOODY MARY

With French vodka and Harissa

21

BREAKFAST MARTINI

Tanqueray, Cointreau, orange
 marmalade and lemon

24

KIR ROYAL AU CHAMPAGNE

Champagne and crème de cassis

31

ESPRESSO MARTINI

Vodka, crème de café and espresso

24

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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SEAFOOD
 (A) = AUSTRALIAN,
 (I) = IMPORTED,