

MONSIEUR LE DIRECTEUR
DE RESTAURANT: DAVE CURRIE

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

WELCOME TO OUR COSY FRENCH
BRASSERIE, WHERE SINCE 2012 WE'VE
BEEN THE ADELAIDE DESTINATION FOR
AUTHENTIC PARISIAN DINING, MARRYING
FRESH LOCAL PRODUCE WITH LUXURY
FRENCH INGREDIENTS,

ASSIETTE DE CHARCUTERIE

Today's assortment of cold cuts
31.5

FROMAGES

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



Garnitures Sides

FRITES

French fries
12

SALADE VERTE

Green leaves and vinaigrette
16.5

RATATOUILLE

16.5

PETIT POIS A LA FRANÇAISE

Green peas cooked in chicken jus
with shallots and lardons
14.5

SALADE A LA BETTERAVE

Green leaves, roasted baby beets,
goat's curd, radishes, tomatoes,
with balsamic dressing
19.5

HEY JUPITER

BRASSERIE FRANÇAISE • CAFE • RESTAURANT • BISTRO • BAR

Entrées / Entrées

LES HUITRES 6 EACH Freshly shucked oysters (A) with Champagne vinegar mignonette	SOUPE A L'OIGNON 24.5 French onion soup with cheese croutons
CAVIAR OSCIETRE 235 30g Oscietra Caviar (I) with trimmings	TARTARE DE BOEUF AU COUTEAU 33 / 55 Hand chopped raw beef fillet with traditional condiments and croutons (Entrée / Main with fries)
PLATEAU DE FRUITS DE MER 55 Seafood Platter (A) – Oysters, prawns, mussels, fish ceviche, Champagne vinegar mignonette and Marie Rose sauce	MOULES AU SAFRAN 29.5 / 48.5 Mussels (A) steamed in white wine, saffron, cream and mustard (Entrée / Main with fries)
FOIE GRAS DE CANARD 42 / 77 Duck foie gras with fig chutney and toasted brioche (30g / 60g)	ESCARGOTS A L'AIL 29.5 6 snails (I) with garlic and herb butter
SAUCISSON SEC 18 Plate of French style salami	SOUFFLE AU FROMAGE 29 Double-baked cheese soufflé, cheese sauce

Plats / Mains

JOUE DE BOEUF A LA BOURGUIGNONNE 49 Beef cheek in red wine sauce with mashed potato, carrots, shallots, lardons and croutons	POISSON DU JOUR MP Fish of the day
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
POULET ROTI 44 Greenslade roast chicken, peas cooked in chicken jus with shallots and lardons Add béarnaise +8.5	ONGLET, SAUCE BEARNAISE 59 250g hanger steak (Black Onyx MB3+) served with French fries and béarnaise
GNOCCHI PARISIENNE 39 Gnocchi gratin with chopped walnut, pear and Comté cream, served with green salad	FILET DE BOEUF AU POIVRE DE SARAWAK 73 200g eye fillet (MB2+) served with French fries and Sarawak pepper sauce

Desserts / Fromages

SORBET FRAMBOISE 25 Raspberry sorbet with raspberry eau de vie	PROFITEROLES 25 Choux pastry filled with vanilla ice cream and topped with chocolate sauce
CREME BRULEE 22	CREPES SUZETTE 28 Crêpes flambéed tableside with Grand Marnier, served with vanilla ice-cream
TARTE AU CITRON MERINGUE 22 Meringue lemon tart	FROMAGES 37 / 55 Selection of 3 or 5 French cheeses (30g ea) Single piece (50g) 19

MONSIEUR LE CHEF DE CUISINE:
BRAD SAPPENBERGHS

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

SELECTION DE SARDINES

Selection of la belle-iloise
tinned sardines (I)

29



Cocktail Français

FRENCH BLONDE

Tanqueray, St Germain, Lillet
blanc, Grapefruit, lemon
bitters
24

L'HEUREUX HAZARD

Calvados, apple Juice,
sparkling wine, mint
24

CARTE BLANCHE

Tanqueray, white Armagnac,
Dolin dry, Cornichon
24

Ask your waiter about
today's specials!

La Grande Bouffe

OUR SHARED FAMILY TABLE
STYLE DINING EXPERIENCE
FOR GROUPS OF 8 OR MORE
ALLOWING YOU TO ENJOY
OUR MOST POPULAR AND
CLASSIC FRENCH DISHES FOR
YOUR BIG FEAST.

110 P.P.

or

70 P.P.

LUNCH ONLY OPTION

BAR MENU

3.30PM - 5.30PM

LES HUITRES 6 EACH Freshly shucked oysters (A) with Champagne vinegar mignonette	ASSIETTE DE TRUITE DE MER 33 Smoked ocean trout (A), red onion, capers, crème fraîche and toasted brioche	ESCARGOTS A L'AIL 29.5 6 snails (I) with garlic and herb butter	ASSIETTE DE CHARCUTERIE 31.5 Today's assortment of cold cuts	FROMAGES Selection of 3 or 5 cheeses (30g ea) 37 / 55 Single piece (50g) 19
CAVIAR OSCIETRE 235 30g Oscietra Caviar (I) with trimmings	SAUCISSON SEC 18 Plate of French style salami	CROQUE MONSIEUR 23.5 Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney Add fried egg +4	SALADE NICOISE 29.5 Sirena tuna (I), green leaves, artichokes, green beans, egg, tomatoes, olives, potatoes and anchovies (I)	TARTE AU CITRON MERINGUE 22 Meringue lemon tart
SELECTION DE SARDINES 29 Selection of la belle-iloise tinned sardines (I)	SOUPE A L'OIGNON 24.5 French onion soup with cheese croutons	FOIE GRAS DE CANARD 42 / 77 Duck foie gras with fig chutney and toasted brioche (30g / 60g)	SALADE VERTE 16.5 Green leaves and vinaigrette	SORBET FRAMBOISE 25 Raspberry sorbet with raspberry eau de vie

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@HEYJUPITERBRASSERIE



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



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