

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 HILL19

*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 &
Tartine*

SALADE NIÇOISE
Sirena tuna (I), green leaves,
artichokes, green beans, egg,
tomatoes, olives, potatoes and
anchovies (I)
33

SALADE D'ENDIVE AU
ROQUEFORT
Witlof, endive and radicchio
salad, hazelnuts, roquefort, pickled
shallots, and French dressing
26

TARTINE A LA
TRUITE DE MER
Harris smoked ocean trout (A)
w/ avocado, toasted sesame seeds,
red onion and herb mayo, with fries
29.5

*Hey Jupiter
Burger*

180g brisket patty, Comté,
caramelised onion, pickles,
mustard, mayonnaise, tomato
chutney, on a brioche bun, served
with French fries.

32



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	23
SALADE DE FRUITS Seasonal fruit salad Add yoghurt +5	18.5	TOAST FRANÇAIS Brioche french toast with maple syrup, bacon and seasonal fruit	32
FLOCON D'AVOINE TOASTE Toasted muesli with seasonal fresh fruit Gluten free option +2.5 Add yoghurt +5	18.5	PETIT DEJEUNER CONTINENTAL Continental breakfast: Boiled free range egg, toast, croissant, ham, Comté and Bonne Maman jam Add juice and coffee or tea +12	29.5
HAM & CHEESE CROISSANT	12.5	TWO EGGS W/ ARTISAN SOURDOUGH TOAST Add Spinach / Roast tomatoes / Ham +5 EA Add Bacon / Merguez sausage / Comté / Smoked Ocean Trout (A) +8 EA Add Mushrooms / Goat's curd / Avocado +6 EA Add Tomato chutney / Lemon thyme mayonnaise +4 EA	15.5
CASSOULET DU PETIT DEJEUNER Baked beans with pork belly, smoked ham, duck confit, goat's curd, breadcrumbs and toast	31.5	OEUF MEURETTE Poached eggs in red wine sauce with mushrooms, lardons, shallots and toast	28.5
CROQUE MONSIEUR Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney Add fried egg +4	24.5		

LUNCH SERVED AFTER 11.30AM

Entrées / Entrées

LES HUITRES Freshly shucked oysters (A) with Champagne vinegar mignonette	6 EACH	SOUPE A L'OIGNON French onion soup with cheese croutons	24.5
CAVIAR OSCIETRE 30g Oscietra Caviar (I) with trimmings	235	ASSIETTE DE CHARCUTERIE Today's assortment of cold cuts	37
PLATEAU DE FRUITS DE MER Seafood Platter (A) – Oysters, prawns, mussels, fish ceviche, Champagne vinegar mignonette and Marie Rose sauce	69	TARTARE DE BOEUF AU COUTEAU Hand chopped raw beef fillet with traditional condiments and croutons (Entrée / Main with fries)	33 / 55
PARFAIT DE FOIE DE VOLAILLE Chicken liver parfait, fig chutney, cornichons, and toasted brioche	29	ESCARGOTS A L'AIL 6 snails (I) with garlic and herb butter	31.5
SAUCISSON SEC Plate of French style salami	18	SOUFFLE AU FROMAGE Double-baked cheese soufflé, cheese sauce	33
MOULES SAUCE VADOUVAN Boston Bay mussels (A) steamed in white wine, Vadouvan cream, and fried curry leaf (Entrée / Main with fries)	30.5 / 49.5	SELECTION DE SARDINES Selection of la belle-iloise tinned sardines (I)	29

Plats / Mains

MERGUEZ FRITES Spicy Moroccan sausages with French fries, salad and harissa mayonnaise	39	POULET AUX CREVETTES Nomad Farms roasted chicken breast, prawn and chive-stuffed leg, asparagus, and jus Add Béarnaise +8.5	48
OMELETTE A L'EPOISSES Omelette with a selection of gourmet mushrooms, Epoisses, and a radicchio and herb salad	35.5	CONFIT DE CANARD, POMMES SARLADAISES Duck confit with duck fat potatoes, spinach and orange sauce	48.5
CROQUE MONSIEUR Ham and cheese sandwich with béchamel, Dijon mustard, tomato chutney, and salad. Add fried egg +4	29	SELLE D'AGNEAU A L'HUILE D'HARISSA 250g lamb rump, dauphine potatoes, green beans, Harissa oil, and Madeira jus	56
JOUE DE BOEUF A LA BOURGUIGNONNE Beef cheek in red wine sauce with mashed potato, carrots, shallots, lardons and croutons	49	STEAK MINUTE Minute steak with French fries, salad, and garlic and herb butter	39
GNOCCHI PARISIENNE Gnocchi gratin with chopped walnut, pear and Comté cream	39	PIECE DU BOUCHER, SAUCE BEARNAISE Butcher's cut of the day, served with French fries and Béarnaise	MP
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	73

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

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

*Garnitures
Sides*

SALADE VERTE
Green leaves
and vinaigrette
16.5

FRITES
French fries
12

HARICOTS VERTS
Green beans
with brown
butter, garlic
and almonds
14.5

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 or Single piece (50g) 19

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