

TAKE AWAY MENU BRASSERIE L'ENTRECÔTE

Entrées:

Twice Baked blue Cheese **SOUFFLÉ** Confit Onion, Walnuts V \$20

ONION SOUP with Cheese “Gratiné” \$17

ESCARGOTS, Snails with parsley butter in crêpes \$28

SALMON GRAVLAX, Basil Oil, Feta Cheese mousse, Croutons... \$19

Homemade **DUCK LIVER PARFAIT**, Baguette and Cornichons... \$17

CHARCUTERIE PLATE— [for two] *Saucisson, Terrine, Rillettes*.... \$38 **FOIE GRAS** +\$26

CAMEMBERT [for two], French baked Camembert, walnuts, honey, provencal Herbs, Croutons... \$38

Mains:

Pan fried **BARRAMUNDI** with Rosted Caulilini, Basil oil GF \$36

Grilled **CHICKEN BREAST**, roasted chats potato, truffle cream sauce GF \$36

LAMB NAVARIN with couscous \$36

BEEF BOURGUIGNON with Pomme purée GF \$36

House **DUCK CONFIT**, Pomme Purée, sauteed spinach, Orange Sauce....GF \$36

Pan Fried **GNOCCHI**, Paris Mash, Mushrooms, Parmesan Tuile... \$32

Steaks: *All Served with our secret sauce & our homemade French fries, GF*

Charcoal Grill **SIRLOIN STEAK** (MBS 4+), 200g.... \$41

Charcoal Grill **STRIPLOIN** (MBS 4+), 350g \$65

Charcoal Grill **T-BONE STEAK** for two (MBS 4+), 900g, Medium Rare Only... \$125

Charcoal Grill **TOMAHAWK** for two or three (MBS 5+), 1,9Kg, 140 Days Dry Age Grill, Medium Rare Only... \$250

Desserts:

CREPES SUZETTE, Orange Sauce \$16

TARTE TATIN, Caramelised upside Down apple tarte, mascarpone... \$32

PISTACCHIO PARFAIT, Honeycomb, Berry compote... \$16

FROMAGES... 1 selection for \$7

[Fourme d’Ambert (Blue cheese) / Le Crémier (Creamy, soft) / Comté (hard cheese)]

Sides:

PREFOU (French Garlic Bread) \$10

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Sourdough **BAGUETTE** served with “Isigny French” Butter... \$10 Homemade

FRENCH FRIES GF \$10

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GREEN BEANS Garlic & Almond GF \$13

CAULIFLOWER GRATIN.... GF \$14

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PARIS MASH... GF \$12

Walnut **GREEN SALAD**... GF \$12