TRADITIONAL RESTAURANT
OPEN FOR LUNCH & DINNER

LOCAL & FRENCH IMPORTED PRODUCTS
1047 PACIFIC HIGHWAY, 2073 PYMBLE
PH: 02 8021 2433

DEPUIS 2016

Brasserie l'Entrecôte

"Taste of Bordeaux"



A little "Tapa" & "Aperitivo" from España

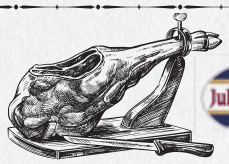
Housemade Sangria



500ml 60



250ml 35



Julián Martin

Hand Cut 36 months Aged Black Label
Ibérico / Cebo Jamón 36

HORS D'OEUVRE

Les Huitres Mignonette GF A *"Shucked to Order"* — 8 each
Sydney Rock Oysters from Pambula, NSW

Crabe Façon Thermidor — 32
Warm Crab Meat, Mushroom Duxelles, Béchamel & Lobster Bisque

Vol au Vent M — 31
New Caledonian Prawns in Puff Pastry, Salmon Egg Roe, Nantua Sauce

Saint Jacques I — 38
Seared Scallops from Canada, Foie Gras Mousse, Onion Jam, Truffle oil, Puff Pastry

Foie Gras Poelé *"Jean Larnaudie"* — 72
Warm Pan Seared Foie Gras (80g), Caramelised Pomme Rôtie, Toasted Butter Brioche, Raspberry Vinegar Glaze

Rillettes aux Deux Saumons A — 25
"Wild" Fresh & Smoked Salmon Rillette, Grilled Lemon, Toasted Brioche

Soufflé Gratiné V - *15min* — 30
Twice Baked Goat Cheese Soufflé, Confit Onion, Walnuts

Soupe à L'Oignon — 25
Traditional French Onion Soup

Tartare au Couteau GF *Contain Raw Meat & Raw Egg* — 36 / 55
Hand Cut Wagyu Sirloin with Condiments, Pomme Paille

Magret Fourré au Foie Gras — 34
Cured Duck Breast Stuffed with Foie Gras, French Brioche, Cherry Coulis

Escargots GF — 36
Dozen Burgundy Snails in the Shell

Charcuterie Plate — 44
French Saucisson, Duck Liver Parfait, Rabbit Pâté
addition 30G Foie gras + 26

Camembert Rôti au Four *V - 15min* — 44
French Baked Camembert, Walnuts, Honey, Provençal Herbs, Croutons

ACCOMPAGNEMENTS



Préfou (French Garlic Bread w/ Confit Garlic) — 14
Sourdough Baguette Served with A.O.P. Isigny Butter — 11
Gluten Free Bread — 14
Homemade French Fries V GF — 14
Paris Mash, Truffle Oil V GF — 18
Baked Potato W/ Chives & Shallot Cream V GF — 16
Cauliflower Gratin V GF — 18
Walnuts Green Salad V GF — 12
Leeks Fondant Vinaigrette Dressing, Fried Shallots V GF — 16
Green Beans W/Garlic Butter & Roasted Hazelnuts V GF — 16

Please note all our dishes are homemade and prepared fresh to order
For any dietary requirements, please consult your waiter
15% surcharge applies Sundays & Public holidays
10% Service applied to all tables 8+ guest
25 per bottle applies BYO wines Tuesday to Thursday only
Not available for special events
GF= Glutten Free - V= Vegetarian
Seafood Source: I= International A= Australian M=Mix

PLATS DU JOUR / Dish of the Day — 48

Mardi (Tuesday) GF
Poulet au Citron
Bannockburn Free-Range Chicken Suprême, Roasted Lemon, Confit Potatoes, Lemon Thyme Jus

Mercredi (Wednesday) GF *
Joue de Bœuf Confite
Wagyu (MBS 5+) Braised Beef Cheeks, Paris Mash

Jeudi (Thursday)
Plat du Marché
Today's Market Dish

Vendredi (Friday) GF
Chicken Cordon Bleu
Oat-Crumbed Chicken Breast Filled with Smoked Ham, Truffled Gruyère, Comté Cheese Sauce

Samedi (Saturday) GF
Parmentier de Bœuf
French Wagyu Beef Cottage Pie

Dimanche (Sunday) GF *
Bœuf Bourguignon
Overnight Beef Burgundy, Carrot & Potatoes Vapeur

**Contains Pork*

La Pièce du Boucher *GF*

We butcher in house daily, therefore availability cannot be guaranteed

featuring

Gippsland, VIC

Tender, lean and full flavoured cut of Black Angus Beef, Grain Fed in Gippsland, Vic The Cattle are handpicked to ensure only the best cut of the Beef.

All Our Steaks come with Famous Secret Sauce*, Homemade French Fries & Walnut Green Salad

TODAY, OUR CHARCOAL GRILLED SIRLOIN (MBS5+), 200G — 59

TODAY, OUR CHARCOAL GRILLED DRY AGE 60 DAYS+ STRIPLOIN ON THE BONE (MBS 4+), 350G — 73

TODAY, OUR CHARCOAL GRILLED T-BONE FOR TWO (MBS 4+), 900G
Medium Rare Only — 185

TODAY, OUR CHARCOAL GRILLED TOMAHAWK FOR TWO OR THREE (MBS6+) 1.6KG
Medium Rare Only, allow 45 min — 330



**Contain Nuts*

Plats Principaux

Magret au Miel GF — 55
Spiced 7 Days Dry Aged Duck Breast (pink only), Sautéed Potatoes, Thyme & Honey Sauce

Saumon à l'Oseille GF A — 45
Ora King Salmon Fillet Served Pink, Crispy Leek, Classic Creamy Sorrel Sauce

Canard à l'Orange GF — 47
In house Confit Duck Leg, Pomme Purée, Sauteed Spinach, Orange Sauce

Gnocchi Maison V *"Fresh Grated Gruyere at the table"* — 41
Homemade Gnocchi, Fresh Tomato Sauce

Côte de Veau GF — 52
Chargrilled 200g Veal Chop, Lyonnaise Potatoes Thyme Honey Jus

BONJOUR

Brasserie L'Entrecôte takes a nod from the original
"Le Relais de L'Entrecôte the famous one dish steakhouse
that opened in 1959 in Porte Maillot, Paris

The concept is simple, an amazing quality sirloin steak
accompanied by the delicious secret sauce,
crispy homemade frites, a simple salad and a glass of wine.

Nothing more, Nothing less..."

