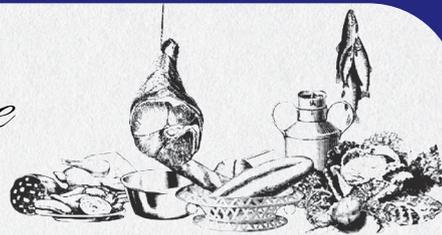


TRADITIONAL RESTAURANT
OPEN FOR LUNCH & DINNER

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

DEPUIS 2016
Brasserie l'Entrecôte
"Taste of Bordeaux"



A little "Tapas" & "Aperitivo"
from España

Housemade Sangria



500ml
60



250ml
35



Hand Cut 36 months Aged Black Label
Ibérico / Cebo Jamón 34

HORS D'OEUVRE

Les Huitres Mignonette GF <i>"Shucked to Order"</i>	7 each
Sydney Rock Oysters from Pambula, NSW	
Crabe Façon Thermidor	30
Warm Crab Meat, Mushroom Duxelles, Béchamel & Lobster Bisque	
Vol au Vent	29
New Caledonian Prawns in Puff Pastry, Salmon Egg Roe, Nantua Sauce	
Saint Jacques	36
Seared Scallops from Noosa QLD, Foie Gras Mousse, Onion Jam, Truffle oil, Puff Pastry	
Foie Gras Poelé "Jean Larnaudie"	69
Warm Pan Seared Foie Gras (80g), Caramelised Pomme Rôtie, Toasted Butter Brioche, Raspberry Vinegar Glaze	
Rillettes aux Deux Saumons	24
"Wild" Fresh & Smoked Salmon Rilette, Grilled Lemon, Toasted Brioche	
Soufflé Gratiné V - 15min	29
Twice Baked Goat Cheese Soufflé, Confit Onion, Walnuts	
Soupe à L'Oignon	24
Traditional French Onion Soup	
Tartare au Couteau GF <i>Contain Raw Meat & Raw Egg</i>	34 / 52
Hand Cut Wagyu Sirloin with Condiments, Pomme Paille	
Magret Fourré au Foie Gras	32
Cured Duck Breast Stuffed with Foie Gras, French Brioche, Cherry Coulis	
Escargots GF	34
Dozen Burgundy Snails in the Shell	
Charcuterie Plate	42
French Saucisson, Duck Liver Parfait, Rabbit Pâté <i>addition 30G Foie gras + 26</i>	
Camembert Rôti au Four V - 15min	42
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

@brasserieentrecote Brasserie l'Entrecôte

PLATS DU JOUR / Dish of the Day

46

Mardi (Tuesday) GF

Crépinette de Porc

Free Range Pork Mince wrapped with Tarragon & Parsley, Confit Potatoes, Red Wine Jus

Mercredi (Wednesday) GF *

Joue de Bœuf Confité

Wagyu (MBS 5+) Braised Beef Cheeks, Paris Mash

Jeudi (Thursday)

Plat du Marché

Today's Market Dish

Vendredi (Friday) GF

Fricassée de Poulet

Free Range French Chicken Stew, Paris Mash

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

57

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

70

TODAY, OUR CHARCOAL GRILLED T-BONE FOR TWO (MBS 4+), 900G

Medium Rare Only

179

TODAY, OUR CHARCOAL GRILLED TOMAHAWK FOR TWO OR THREE (MBS6+) 1.6KG

Medium Rare Only, allow 45 min

315



*Contain Nuts

Plats Principaux

Magret au Miel GF

Spiced 7 Days Dry Aged Duck Breast (pink only), Sautéed Potatoes, Thyme & Honey Sauce

52

Poisson GF

"Pink" Crispy Skin Salmon Fillet, Creamy Leeks, Beurre Blanc

43

Canard à l'Orange GF

In house Confit Duck Leg, Pomme Purée, Sauteed Spinach, Orange Sauce

45

Gnocchi Maison V *"Fresh Grated Gruyere at the table"*

Homemade Gnocchi, Fresh Tomato Sauce

39

Paupiette de Veau GF

Veal Paupiette, Forestière Mushroom Sauce

46



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..."



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