

# MADAME ROUGE

BAR + BISTRO

## APPETISER

<b>OLIVES</b> [V][DF]	9
olives, bread sticks	
<b>FRESHLY SHUCKED OYSTERS</b>	24   48
shallot & red wine vinager	
<b>ESCARGOTS</b>	18   34
snails, garlic butter	

## CHARCUTERIE

15 | 22 | 28

*Served with artisan breads, pickles and condiments*

### JAMON DE SERRANO

salted and dry-cured aged ham, Spain

### ANGUS BRESAOLA

air dried aged beef, made from lean tender meat, NSW

### SAUCISSON SEC

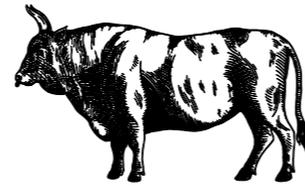
dry-cured pork sausage, pepper, nutmeg, VIC

## ENTRÉE

<b>BEETROOT SALAD</b> [V][GF]	17
beetroot, fennel, radish, mint, goats curd, pistachio	
<b>PAN FRIED QUAIL</b> [GF]	26
pork sausage, pea, sweetcorn puree	
<b>SOUFFLÉ</b> [V]	18
gratinated goats cheese soufflé	
<b>STEAK TARTARE</b> [GF][DF]	25   37
with pomme gaufrettes	
<b>SEARED SCALLOPS</b>	25
on the half shell, dijon cheese sauce, herb salad	
<b>PARFAIT</b>	22
duck liver parfait, sauternes jelly, brioche	

## MAIN

<b>GRIMAUD DUCK</b>	39
roast duck breast, confit leg roulade, heirloom beetroot, cavolo nero, sour cherry jus	
<b>PORK CUTLET</b> [GF]	38
roasted parsnip, asparagus, apple puree, cider jus	
<b>SEASONAL FISH</b> [GF]	38
baby potatoes, green beans, olives, herbed crème fraîche, clams	



## FROM THE GRILL

*All of our beef is hand selected from premium Australian producers and aged for a minimum of 60 days. Steaks are cooked on an open flame char grill and served with your choice of sauce and potatoes*

<b>SIRLOIN 250GM</b>	39
<b>EYE FILLET 220GM</b>	45
<b>EYE FILLET 350GM</b>	70
<b>TOMAHAWK</b>	P.O.A
<b>DRY AGED PORTERHOUSE ON THE BONE</b>	
500GM	75

**CAFÉ DE PARIS BUTTER**  
**BÉARNAISE**  
**GREEN PEPPERCORN**  
**MUSHROOM**



**FRENCH FRIES**  
**POTATO GRATIN**  
**PARIS MASH**



## ON THE SIDE

<b>CHARGRILLED CORN</b> [V][GF]	12
espelette pepper, butter curd	
<b>PARIS MASH</b> [V][GF]	10
isigny ste mère butter	
<b>GREEN BEANS</b> [V][GF]	12
toasted almond butter	
<b>FRENCH FRIES</b> [V][GF][DF]	10
house made aioli	
<b>MIXED LEAF SALAD</b> [V][GF][DF]	10
soft herbs, red wine vinaigrette	
<b>POTATO GRATIN</b> [V][GF]	10
gruyere cheese	

## CHEESE

16 | 21 | 26

*Served with crispbread, fresh fruit and preserves*

### SAINT AGUR

creamy textured, cow's milk blue cheese, Beuzac, France

### OSSAU IRATI

unpasteurised semi-hard sheep's milk cheese, Bearn, France

### LE MARQUIS CHÈVRE DU PÉLUSSIN

artisan aged goats milk cheese, Rhone-Alps, France

## DESSERT

<b>CRÈME BRÛLÉE</b> [V][GF]	16
caramelised baked custard	
<b>LEMON TART</b> [V]	17
lavender ice cream, candied peel	
<b>PROFITEROLES</b> [V]	17
hazelnut ice cream, salted dark chocolate sauce	
<b>BOMBE ALASKA</b> [V]	17
strawberry parfait, chocolate crunch, vanilla sponge, toasted meringue	

V ~ VEGETARIAN | GF ~ GLUTEN FREE | DF ~ DAIRY FREE  
10% GRATUITY ON PARTIES OF 10 OR MORE  
15% SURCHARGE APPLY ON ALL PUBLIC HOLIDAYS