

# MADAME ROUGE

BAR + BISTRO

## APPETISER

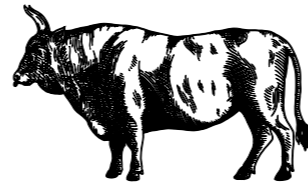
<b>OLIVES</b> [V][DF]	9
olives, breadsticks	
<b>FRESHLY SHUCKED OYSTERS</b> [GF][DF]	24   48
shallot and red wine vinager	
<b>ESCARGOTS</b>	18   34
snails, garlic butter, toasted sourdough	
<b>CHARCUTERIE</b>	15   22   28
salami, bresaola, jamon	

## ENTRÉE

<b>ZUCCHINI CARPACCIO</b> [GF]	19
watercress, lemon labneh, pine nuts	
<b>VEAL SWEETBREADS</b>	21
gremolata, sauce gribiche, lemon, mustard cress	
<b>SOUFFLÉ</b> [V]	18
gratinated goats cheese soufflé	
<b>STEAK TARTARE</b> [DF]	25   37
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	
<b>FRENCH ONION SOUP</b>	18
compte crostini	

## MAIN

<b>BEEF BOURGUIGNON</b>	38
tender angus beef, mushrooms, lardons, paris mash	
<b>MILLY HILL LAMB</b> [GF]	39
rolled breast, roasted butternut, smoked eggplant, cherry tomato, capsicum jus	
<b>SEASONAL FISH</b> [GF]	38
asparagus baragoule, roasted cauliflower puree, diamond shell clams, samphire, caper beurre noisette	
<b>CHAR GRILLED SPATCHCOCK</b>	38
white bean cassoulet, peas, charred onion, jus	



## 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, served with your choice of sauce and side dish*

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

## SAUCE

<b>GREEN PEPPERCORN</b> [GF]
<b>BÉARNAISE</b> [GF]
<b>MUSHROOM</b>



## FOR TWO

<b>TOMAHAWK</b>	P.O.A
served with two sauces and two side dishes of your choice	
<b>MILLY HILL LAMB SHOULDER</b>	80
slow cooked lamb shoulder served with brussels sprouts and lardons in a honey mustard dressing, rosemary potatoes, jus	

## SIDES

<b>CRISP LEAF SALAD</b> [GF]	12
endive, radicchio, witlof, white balsamic, grana padano	
<b>AUTUMN GREENS</b> [GF][DF]	12
french beans, baby broccoli, asparagus, sherry vinaigrette, pine nuts	
<b>FRENCH FRIES</b> [V][GF][DF]	10
house made aioli	
<b>ROASTED PUMPKIN</b> [GF]	12
spring onion salsa, crumbled goats cheese	
<b>POTATO GRATIN</b> [V][GF]	12
<b>PARIS MASH</b> [V][GF]	10

## CHEESE

	16   21   26
<i>Served with crispbread, fresh fruit and preserves</i>	
<b>LA COURONNE</b>	
cow's milk, fort aged comte, franche-comté, france	
<b>LE DAUPHIN</b>	
cow's milk double cream brie, rhone valley, france	
<b>LE MARQUIS CHEVRE DE RAMBOUILLET</b>	
goat's milk blue vein, ile-de-france, france	
<b>LE DAUPHIN SOUMAINTRAIN</b>	
cow's milk natural washed rind, burgundy, france	

## DESSERT

	16
<b>CRÈME BRÛLÉE</b> [V]	
caramelised baked custard, almond biscotti	
<b>PAIN PERDU</b> [V]	
french style bread pudding, dark chocolate, hazelnut ice cream, pistachio, raspberry	
<b>BANANA TARTE TATIN</b> [V]	
caramelised banana, cognac butterscotch, spelt puff pastry, honey and yogurt sorbet, granola crumble	
<b>PROFITEROLES</b> [V]	
vanilla bean ice cream, salted dark chocolate sauce	

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