

MADAME ROUGE

BAR + BISTRO

APPETISER

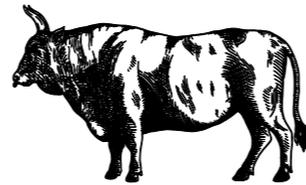
OLIVES [V][DF]	9
olives, breadsticks	
FRESHLY SHUCKED OYSTERS [GF][DF]	24 48
shallot and red wine vinager	
ESCARGOTS	18 34
snails, garlic butter, toasted sourdough	
CHARCUTERIE	15 22 28
salami, bresaola, jamon	

ENTRÉE

ZUCCHINI CARPACCIO [GF]	19
watercress, lemon labneh, pine nuts	
VEAL SWEETBREADS	21
gremolata, sauce gribiche, lemon, mustard cress	
SOUFFLÉ [V]	18
gratinated goats cheese soufflé	
STEAK TARTARE [DF]	25 37
pomme gaufrettes	
SEARED SCALLOPS	25
on the half shell, dijon cheese sauce, herb salad	
PARFAIT	22
duck liver parfait, sauternes jelly, brioche	
FRENCH ONION SOUP	18
compte crostini	

MAIN

BEEF BOURGUIGNON	38
tender angus beef, mushrooms, lardons, paris mash	
MILLY HILL LAMB [GF]	39
rolled breast, roasted butternut, smoked eggplant, cherry tomato, capsicum jus	
SEASONAL FISH [GF]	38
asparagus barigoule, roasted cauliflower puree, diamond shell clams, samphire, caper beurre noisette	
CHAR GRILLED SPATCHCOCK	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

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

SAUCE

GREEN PEPPERCORN [GF]
BÉARNAISE [GF]
MUSHROOM



FOR TWO

TOMAHAWK 1.3KG	145
served with two sauces and two side dishes of your choice	
MILLY HILL LAMB SHOULDER	80
slow cooked lamb shoulder served with brussels sprouts and lardons in a honey mustard dressing, rosemary potatoes, jus	

SIDES

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

CHEESE

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

DESSERT

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