



BIENVENUE

Capturing the romance of Paris
entwined with the drama of New York!

...

Indulge your senses in 1920s glamour and opulence

...

Experience beyond Expectation.

Patrons with food allergies or other dietary requirements, please inform your waiter before ordering.

Le Bar Supper Club makes every attempt to identify ingredients that may cause an allergic reaction.

In our kitchen, we use dairy, gluten, nuts, shellfish etc. Customers with food allergies must be aware of this risk. Le Bar Supper Club will not assume any liability for adverse reactions from our premises.

v=vegetarian vg=vegan

Menu subject to change. 15% Public Holiday surcharge applies.

Credit, debit and epos card payments incur a 1.6% surcharge.

CAVIAR SERVICE

Antonious Siberian Caviar Etaine 30g 189
Blinis & Crème Fraiche

SIGNATURE HORS D'OEUVRES

Shark Bay Scallop 10
Squid ink risotto, drizzled crustacean bisque

Tartare de Bouef & Oscietra Caviar 3g 34
A5 Wagyu, golden potato stack

Champagne Battered Grande QLD King Prawn 11
Vinaigre de vin rouge

HORS D'OEUVRES

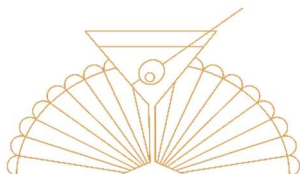
Organic Double Brie Frit (v) 24
Drizzled truffle Miel de Paris

Freshly Shucked Pacific Oyster 7
Sherry Mignonette & lime caviar

Duck & Fig Terrine for Two 34
Caramelised figs, cornichons & toasted baguette

Prawn Toast 7
French mayonnaise, hint of chilli, chives & crème fraiche

Escargot de Bourgogne à l'ail 23
Garlic, parsley, baguette slices, shallots & Chablis



Beetroot, Sheep's Feta & Caramelised Walnut Tart 16
Crusty pastry shell

Chicken Liver Date For Two 39
Sour cherries & lightly toasted baguette, 100g jar

PLAT DE RESISTANCE

Wild Mushroom & Truffle Risotto (v) 34
Beurre noisette & shaved aged Grana Padano

New Zealand King Dory Fillets 42
Baked almondine crust & lemon caper sauce

Twice Cooked Duck a l'Orange 40
Sous vide duck leg, port reduction, liquor infused cherries

Eye Fillet, Café de Paris & Pomme Frites 59
Premium grass-fed Gippsland Aged Angus 300g

GARNITURES ET SALADES

Truffle Pomme Frites (v) 20
Parmigiano grande Reggiano & fresh shaved truffle

Bleu D'Auvergne & Cos Lettuce Salad (v) 19
Chablis vinaigrette, crispy pear, radish & walnuts



HANDCRAFTED DESSERTS

French Vanilla Crème Brûlée 19

La Maison du Chocolate Mousse & Gold Leaf 20

FROMAGE FRANCAIS ASSORTI

Award Winning Selection for Two (v) 29

House Breads, Caramelized Figs & Quince

Bleu D'Auvergne

Organic Double Brie

