



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. vt=vegetarian & vg=vegan by request

*10% weekend surcharge applies. 15% Public Holiday surcharge applies.
Credit, debit and eftpos card payments incur a 1.6% surcharge.*

CAVIAR SERVICE

Antonious Siberian Caviar Etaine 30g 189
Blinis & Crème Fraiche

World's Most Luxurious Baked Potato 99
Caviar 10g, Crème Fraiche, Chives &
Shot of Grey Goose Vodka

SIGNATURE HORS D'OEUVRES

Shark Bay Scallop 10
Squid ink risotto, drizzled crustacean bisque

Tartare de Bouef & Oscietra Caviar 5g 40
A5 Wagyu, golden potato stack

Champagne Battered Grande QLD King Prawn 11
Vinaigre de vin rouge

HORS D'OEUVRES

Organic Double Brie Frit 28
Drizzled truffle Miel de Paris (vt)

Freshly Shucked Pacific Oyster 7
Sherry Mignonette & lime caviar

Duck & Fig Terrine for Two 39
Caramelised figs, cornichons & toasted baguette



Prawn Toast	8
French mayonnaise, hint of chilli, chives & crème fraîche	
Escargot de Bourgogne à l'ail	23
Garlic, parsley, baguette slices, shallots & Chablis	
Beetroot, Sheep's Feta & Caramelised Walnut Tart	18
Crusty pastry shell (vt)	
Chicken Liver Date For Two	39
Sour cherries & lightly toasted baguette, 100g jar	

PLAT DE RESISTANCE

Wild Mushroom & Truffle Risotto (vt & vg)	38
Beurre noisette & shaved aged Grana Padano	
New Zealand King Dory Fillets	42
Baked almondine crust & lemon caper sauce	
Twice Cooked Duck à 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 (vt & vg) 20
Parmigiano grande Reggiano & fresh shaved truffle

Bleu D'Auvergne & Cos Lettuce Salad (vt & vg) 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 (vt) 29

House Breads, Caramelized Figs & Quince

Bleu D'Auvergne

Organic Double Brie

