



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% Saturday surcharge & 12% Sunday surcharge applies. 15% Public Holiday surcharge applies.
Credit, debit and eftpos card payments incur a 1.6% surcharge. No Split Bills.*

CAVIAR SERVICE

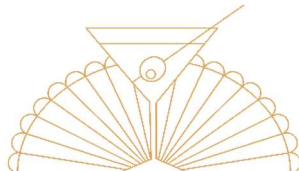
- Antonious Siberian Caviar Etaine 30g** 199
Blinis & Crème Fraiche
- World's Most Luxurious Baked Potato** 99
Caviar 10g, Crème Fraiche, Chives &
Shot of Grey Goose Vodka

SIGNATURE HORS D'OEUVRES

- Shark Bay Scallop** 11
Squid ink risotto, drizzled crustacean bisque
- Tartare de Bouef & Oscietra Caviar 5g** 46
A5 Wagyu, golden potato stack
- Champagne Battered QLD Prawns Cutlets** 12
Vinaigre de vin rouge

HORS D'OEUVRES

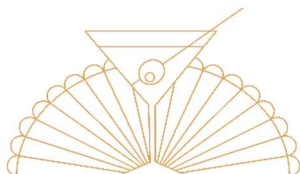
- Organic Double Brie Frit** 28
Drizzled truffle Miel de Paris (vt)
- Freshly Shucked Pacific Oyster** 7
Sherry Mignonette & lime caviar
- Duck & Fig Terrine for Two** 39
Caramelised figs, cornichons & toasted baguette
- Grilled Southern Baby Calamari** 26
Roasted Capsicum Sauce, Dill, Lemon & Capers



Caramelised French Onion Soup	20
Veal broth, melted Swiss gruyere & parmesan cheese	
Prawn Toast	8
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	18
Crusty pastry shell (vt)	
Chicken Liver Date For Two	39
Soup cherries & lightly toasted baguette, 100g jar	

PLAT DE RESISTANCE

Wild Mushroom & Truffle Risotto (vt & vg)	39
Beurre noisette & shaved aged Grana Padano	
New Zealand King Dory Fillets	42
Baked almondine crust & lemon caper sauce	
Twice Cooked Duck Leg l'Orange	41
Port reduction, liquor infused cherries & roasted chats	
Eye Fillet, Café de Paris & Pomme Frites	59
Premium grass-fed Gippsland Aged Angus 220g	



GARNITURES ET SALADES

Loaded Truffle Pomme Frites (vt & vg) Parmigiano grande Reggiano & fresh shaved truffle	20
Bleu D'Auvergne & Cos Lettuce Salad (vt & vg) Chablis vinaigrette, crispy pear, radish & walnuts	19
Lobster Mac n Cheese Classic three cheese mornay	22

HANDCRAFTED DESSERTS

French Vanilla Crème Brûlée	19
La Maison du Chocolate Mousse & Gold Leaf	20
Espresso Basque Cheesecake & Burnt Butter Soil	19

FROMAGE FRANCAIS ASSORTI

Award Winning Selection For One (vt)	18
House Breads, Caramelized Figs & Quince	
Bleu D'Auvergne - 25g	
Organic Double Brie - 25g	

+10 per additional person

