



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 fraîche

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

Wild Caught W.A Abrolhos Octopus 29
White balsamic, fresh chilli, oregano & shallots



Spanish White Anchovies	19
Parsley, lemon zest, EVOO, garlic & chilli	
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)	39
Beurre noisette & shaved aged Grana Padano	
New Zealand King Dory Fillets	42
Baked almondine crust & lemon caper sauce	
Malibu & Macadamia QLD Prawn Cutlets (10)	55
Chablis, double cream & fresh herbs	
Twice Cooked Duck Leg l'Orange	42
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) 20
Parmigiano grande Reggiano & fresh shaved truffle
- Bleu D'Auvergne & Cos Lettuce Salad** (vt & vg) 19
Chablis vinaigrette, crispy pear, radish & walnuts
- Lobster Mac n Cheese** 22
Classic three cheese mornay

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** (vt) 26
House Breads, caramelized figs & quince
Bleu D'Auvergne & organic double brie

