



BIENVENUE TO BURLESQUE

CAPTURING THE ROMANCE OF PARIS
ENTWINED WITH THE DRAMA OF NEW YORK!

INDULGE YOUR SENSES IN 1920S GLAMOUR & OPULENCE

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.





Burlesque

SET MENU

Two Course (Entree & Main) ~ \$69pp
inclusive of complimentary Chef's canape & petit fours

ENTREE

DUCK & FIG TERRINE
Caramelised fig, cornichons, toasted baguette

FRITURE DE CALAMARS
Rosemary & garlic salt, aioli

BETROOT, SHEEP'S FETA & CARAMELISED WALNUT TART
Crusty pastry shell (v)

ESCARGOT DE BOURGOGNE À L'AIL
Garlic, parsley, shallots, Chablis & baguette

WA ABROLHOS OCTOPUS
White balsamic, fresh chilli, oregano & shallots

MAIN

SLOWLY BRAISED BEEF RAGU PAPPARDELLE
Roasted tomatoes, red wine, authentic Italian herbs

NEW ZEALAND KING DORY FILLETS
Baked almondine crust & lemon caper sauce

WILD MUSHROOM & TRUFFLE RISOTTO (V)
Beurre noisette & shaved aged Grana Padano


TWICE COOKED DUCK A L'ORANGE
Sous vide duck leg, port reduction, liquor infused cherries

FLAME GRILLED SOUTHERN ROCK LOBSTER +\$55
Champagne & cognac veloute

DESSERT

FRENCH VANILLA CREME BRULEE +\$15
CHOCOLATE MOUSSE +\$15

vegan & gluten free
options available on request





Burlesque ENHANCERS

WARMED BAGUETTE

Salted beurre

\$7

DOUBLE CRUMBED BRIE

Drizzled truffle honey

\$24

CHICKEN LIVER PATE

Sour cherries, warmed baguette

\$39

FRESHLY SHUCKED OYSTERS

Mignonette

\$7 each

TRUFFLED POMME FRITES

Shaved parmigiano grande reggiano

\$19

ROQUEFORT & COS LETTUCE SALAD

Chablis vinaigrette, crispy pear, radish, walnuts

\$19

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.



Burlesque

VEGAN MENU

Two Course (Entree & Main) ~ \$59pp

inclusive of complimentary Chef's canape & petit fours

ENTREE

BAKED CAULIFLOWER

Rosemary Gratin

TEMPURA VEGETABLES

Lightly fried until golden

MAIN

WILD MUSHROOM & TRUFFLE RISOTTO

Rich vegetable broth & parsley

EGGPLANT & BASIL PARMIGIANA

Napoli & creamy plant based cheese

DESSERT

SAFRON POACHED PEAR +15

Fragrant syrup

ENHANCERS

COS LETTUCE, RADISH, PEAR & CANDIED WALNUT SALAD +16

GOLDEN POMME FRITES +16

WARMED BAGUETTE & EVOO +6



HOUSE RULES

FLIRT WITH YOUR EYES, NOT YOUR HANDS

OUR PERFORMERS AND STAFF ARE HERE TO DAZZLE, SO LET'S KEEP THE MAGIC ALIVE BY KEEPING YOUR HANDS TO YOURSELF. ADMIRE FROM AFAR AND ENJOY YOUR EXPERIENCE!

SPEAK WITH RESPECT

WE APPRECIATE A GOOD BIT OF BANTER, BUT PLEASE EXTEND THE SAME LEVEL OF COURTESY TO OUR FABULOUS STAFF THAT YOU'D EXPECT FROM THEM. RESPECTFUL INTERACTIONS MAKE FOR THE BEST EXPERIENCE FOR EVERYONE.

SNAP AWAY, BUT DON'T FORGET TO TAG!

FEEL FREE TO CAPTURE THE MAGIC, BUT REMEMBER, IF IT'S NOT ON SOCIAL MEDIA, DID IT EVEN HAPPEN? TAG US AND SHARE THE LOVE!

WHEN THE BELL RINGS, IT'S SHOW TIME!

THE BELL IS YOUR SIGNAL TO STAY IN YOUR SEAT—OUR DAZZLING PERFORMERS ARE ABOUT TO TAKE THE STAGE!

LET THE SHOW STEAL THE SPOTLIGHT

WE KNOW YOU'RE A STAR, BUT TONIGHT, THE SPOTLIGHT BELONGS TO OUR PERFORMERS. SIT BACK, RELAX, AND ENJOY THE SPECTACLE.

CHEER ON OUR PERFORMERS!

FEEL FREE TO CLAP, CHEER, AND SHOW YOUR LOVE FOR OUR TALENTED PERFORMERS—THEY THRIVE ON YOUR ENERGY!

