



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 by request.

*6% Saturday & 10% Sunday & 15% Public Holiday surcharge applies.
Credit, debit and eftpos card payments incur a 1.8% surcharge. No Split Bills.*



= Essential Experience

CAVIAR SERVICE

Antonius Oscietra Caviar Etaine 30g 220
Blinis & crème fraîche

SIGNATURE

Coquille Saint-Jacque & Oscietra Caviar 1g 16
Shark Bay scallop & truffle butter cream

Tartare de Bouef & Oscietra Caviar 3g 48
A5 wagyu, golden potato stack, fresh red radish

Flame Grilled Southern Rock Lobster MD
Cognac & champagne velouté sauce & petite frites

HORS D'OEUVRES

Warmed French Baguette 8
Salted organic beurre (v)

Organic Double Brie Frit & Toasted Baguette 18
Drizzled truffle & leatherwood organic honey (v)


Freshly Shucked Pacific Oyster 8
Sherry mignonette & lime caviar

Organic European Olives 10
Citrus, rosemary, EVOO, toasted baguette (v & vg)


Duck & Fig Terrine 25
Caramelised figs, cornichons & warmed baguette

Wild Caught W.A. Abrolhos Octopus 22
White balsamic, fresh chilli, oregano & shallots



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| Spanish White Anchovies | 21 |
| Parsley, lemon zest, EVOO, garlic & chilli | |
| Pickled Seasonal Vegetables & Skordalia Dip | 18 |
| Cauliflower, capsicum, carrot & haricot verts (v & vg) | |
| Oak Cured Tasmanian Smoked Salmon | 20 |
| Chives, crème fraîche & baguette crisps | |
| Escargot de Bourgogne à l'ail  | 24 |
| Garlic, parsley, shallots, Chablis & warmed baguette | |
| Roasted Butternut Pumpkin & Harissa Goats Curd | 23 |
| Pumpkin seeds & sesame (v) | |
| Chicken Liver Pate for Two | 39 |
| Sour cherries & warmed baguette, 100g jar | |

PLAT DE RESISTANCE

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| Eggplant & Basil Lasagna | 38 |
| Capsicum, zucchini, parmigiano Reggiano & parsley oil (v) | |
| Malibu & Macadamia QLD Prawn Cutlets | 49 |
| Chablis, double cream & fresh herbs | |
| Victorian Flathead Fillets | 46 |
| Baked almondine crust, lemon caper sauce & haricot verts | |
| Twice Cooked Duck Leg l'Orange | 46 |
| Port reduction, liquor infused cherries & roasted chats | |
| Eye Fillet, Café de Paris, Petite Frites & Haricot verts  | 69 |
| Premium grass-fed Gippsland aged Angus 220g, veal jus <i>Add grande Skull Island tiger prawn +15</i> | |



GARNITURES ET SALADES

- Loaded Truffle Pomme Frites** (v & vq) 22
Parmigiano grande Reggiano & truffle
- Bleu D'Auvergne & Cos Lettuce Salad** (v & vq) 20
Chablis vinaigrette, crispy pear, radish & walnuts

HANDCRAFTED DESSERTS

- French Vanilla Crème Brûlée** 20
- La Maison du Chocolate Mousse & Gold Leaf** 22
- Espresso Basque Cheesecake & Burnt Butter Soil** 22

FROMAGE FRANCAIS ASSORTI

- Award Winning Selection** (v) 28
House Breads, caramelized figs & quince
Bleu D'Auvergne & organic double brie

