



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 1.6% surcharge. No Split Bills.*

CAVIAR & SIGNATURE

Kaluga Fosista Caviar Etaine 30g Blinis & crème fraîche	199
Coquille Saint-Jacque & Kaluga Caviar 1g Shark Bay scallop & truffle butter cream	14
Tartare de Bouef & Kaluga Caviar 2g Black Angus eye fillet, golden potato stack, red radish	39
Blue Swimmer Crab Tartlet & Kaluga Caviar 1g Velouté & short crust pastry	13

HORS D'ŒUVRES

Warmed French Baguette Organic salted butter	8
Freshly Shucked Pacific Oyster Green apple & Cognac mignonette	7
Organic European Olives Citrus, rosemary, EVOO, toasted baguette (v & vg)	9
Duck & Fig Terrine Caramelised figs, cornichons & warmed baguette	25
Spanish White Anchovies Parsley, lemon zest, EVOO, garlic & chilli	21
Escargot de Bourgogne à l'ail Garlic, parsley, shallots, Chablis & warmed baguette	22
Charred Baby Cos Lettuce & Miso Glaze Roasted almonds & sesame (v & vg)	19



Cauliflower & Truffle Mornay	18
Decadent three cheese sauce & almond crumb (v & vg)	
Chicken Liver Pate for Two	32
Sour cherries & warmed baguette	

PLAT DE RESISTANCE

Eggplant & Basil Lasagna	35
Capsicum, zucchini, parmigiano Reggiano & parsley oil (v)	
Prawn Cutlets, Scallops & Blue Swimmer Crab	49
Malibu, macadamia, Chablis, double cream & herb sauce	
Victorian Flathead Fillets	42
Baked almondine crust, lemon caper sauce & buttered greens	
Twice Cooked Duck Leg a l'Orange	44
Port reduction, liquor infused cherries & roasted chats	
Eye Fillet, Café de Paris Butter, Frites & Haricot Verts	55
Grass-fed Gippsland aged Angus 220g	

GARNITURES ET SALADES

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

HANDCRAFTED DESSERTS

French Vanilla Crème Brûlée	19
La Maison du Chocolate Mousse & Cointreau	20

