



Welcome to L'Entrecôte Duxton Hill



In the 1930s, Paris was the centre of the avant-garde scene, a melting pot of creativity. It was during this time that Monsieur Boubier created culinary history as he invented the first and original butter-based sauce served over entrecôte steak. When Boubier gave his daughter's hand in marriage to the owner of Café de Paris, he also gave away the closely guarded recipe. With the secret sauce, she introduced a ground-breaking idea and transformed the fortunes of the café: serve just one dish, yet make it so delicious and satisfying that nothing else would come close.



The menu consisted of entrecôte steak accompanied by the delicious secret sauce, crispy golden fries, a simple salad, and a glass of wine. Nothing more, nothing less.

News of this innovative menu spread fast. Inspired by its success, it was only a matter of time before every Parisian saucier and restaurateur was trying in vain to reproduce the secret formula. The queue of customers lining the street became legendary.



Eighty years later and half way around the world, we have recreated it here. Because we know that it is always better to offer one great dish than a selection of anything less, our signature entrecôte steak is drizzled in our delicious secret sauce (a fiercely guarded recipe) and comes in two hearty servings. With an unlimited supply of crisp, golden French fries complemented by our hand selected L'Entrecôte red wine, the hardest decision left is choosing from our entrees and desserts!

"Where the 'plat du jour' is the same mouth-watering dish, all day, every day.

Bon appétit!"

APPETIZERS



Freshly-shucked Fine de Claire Oysters (minimum order of 3)	5 per piece 27 for half dozen 48 for one dozen
Beef Carpaccio Thinly-sliced beef topped with arugula salad and capers, then finished with olive oil, salt, pepper and lemon zest	18
Homemade Duck Foie Gras Terrine With sugar glazed onions and baguette	26
Pâté de Campagne Delicious French pork country-style pâté served with crunchy pickled gherkins and baguette	18
Soupe à l'Oignon Classic French onion soup with cheese toasts	12
Leek & Vinaigrette The classic Parisian bistro fare “Poireaux Vinaigrette” – tender whole leeks dressed in a light Dijon vinaigrette	14
French Bistro Salad With warm goat cheese, fresh orange, candied walnuts and a French lavender vinaigrette	16
“L’Entrecôte” Duck Rillettes Crunchy pickled gherkins and baguette	18
Escargots de Bourgogne Six snails prepared with parsley butter and garlic	18
Oven-baked Beef Marrow With Guérande sea salt and baguette	22
Oven-baked Camembert Served with steamed potatoes, cornichons, green salad and baguette <i>Please allow 10-15 minutes preparation time</i>	28

LES PLANCHES A PARTAGER THE BOARDS TO SHARE



La Planche De Fromages	28
A classic cheese selection of Comte, Sainte-Maure, Camembert and Bleu d’Auvergne with Walnuts, Dried Apricot and Baguette	
La Planche De Charcuteries	28
A selection of Duck Rillettes, Pâté en Croûte, Country Pate with Pistachio, Duck Foie Gras Terrine, Gherkins, Onion Confit, Dijon Mustard and Baguette	
La Planche De Charcuteries et Fromages	38
A selection of Camembert, Comte, Sainte-Maure, Duck Rillettes, Pâté en Croûte, Country Pâté with Pistachio, Duck Foie Gras Terrine, Walnuts, Dried Apricot, Gherkins, Onion Confit, Dijon Mustard and Baguette	

MAIN COURSE



Trimmed Entrecôte Steak

Our crown jewel. The famous L'Entrecôte steak, with our legendary secret sauce generously poured over tender sliced steak. Accompanied with golden French fries and green salad with walnuts

\$38.80

Porterhouse Steak

400g | Australia

Eat like a king!



This undisputed “King of the T-Bones” with a beefy, bold New York Strip on one side, and separated by the “T”, a delicate Tenderloin on the other. This show-stopper is served with our legendary secret sauce and accompanied with golden French fries and green salad with walnuts

\$58.80

Wagyu Tenderloin MB 8-9

160g | Australia

Dine like a queen!



Savour this beautifully marbled Wagyu Tenderloin – each bite is tender and full of flavour. Served with our legendary secret sauce and accompanied with golden French fries and green salad with walnuts

\$58.80

*Bleu (rare), saignant (medium rare), à point (medium)
or bien cuit (well done)*

*Extra green salad with walnuts 5

CHEF'S SPECIALS

Seasonal and available for a limited time only



Seasonal White Asparagus

Oven-roasted seasonal white asparagus with a side of mixed green salad and enjoyed with our legendary secret sauce

\$22.80

Mussels & Fries

500g | Live Danish Rope Mussels

The best seasonal live mussels served with crisp, golden French fries!

Prepared in your choice of traditional recipe:

Marinières White Wine, Butter, Parsley and Onion

or

A La Crème Cream, White Wine, Butter, Parsley and Onion

\$42

DESSERTS

Old Fashioned Crème Caramel	12
With a traditional almond tuile	
Vacherin du Bistrot	16
A delight of meringues, vanilla bean and hazelnut ice cream topped with hot chocolate	
Tarte Tatin	16
Caramelized apple tart served with sour cream	
Half-Baked Chocolate Cake	16
Served warm with a vanilla bean ice cream	
Profiteroles de “L’Entrecôte”	18
Vanilla bean ice cream profiteroles with hot chocolate sauce	
Mousse au Chocolat	14
Dark chocolate mousse	
Paris-Brest	18
Choux pastry with praline cream	
Dame Blanche	16
Vanilla bean ice cream, warm chocolate sauce and chantilly cream	
Housemade Lemon Tartlet	14
Just lemon	

DESSERTS

HOUSE SIGNATURE DESSERT

Coulant Caramel Au Beurre Salé

18

Salted Butter Caramel Lava Cake with

Salted Caramel Ice Cream (please allow 15 minutes)

GELATO & SORBET



A Scoop of Delight - per scoop:

6

Your choice of Gelato: Vanilla, Dark Chocolate, Salted Caramel

Or your choice of Sorbet: Raspberry, Lemon

+ Chantilly + 2

+ Warm Chocolate Sauce + 2

Two scoops of Sorbet with its complimenting liquor:

17

Lemon Sorbet & Limoncello (40°)

Lemon Sorbet & Vodka Belvedere (40°)

COCKTAIL CREATIONS

In collaboration with GudSht



GudSht is a local label with a whimsical approach to the otherwise serious business of mixology and bartending. GudSht's mantra is to provide an avenue to drive warmth and goodwill through lovingly and masterfully-crafted bottled cocktails.

Deeznuts - Masculine / Nutty 18

A sipping cocktail that will take you from early evening well into the night. A young new take on an Old-Fashioned.

American Bourbon, Maple Syrup, Walnut Bitters

Amalfi Plunge – Refreshing / Tangy 18

Take the plunge with fresh squeezed lemons and Tequila.

Camino Gold Tequila, Agave, Lemon Juice, Basil Leaves, Peach Bitters

Wandering Tomate - Sweet / Savoury 18

What's a trip to the Mediterranean without some tomatoes. Remember tomato is a fruit and trust us with this gem in a glass.

Larios Gin, Cherry Tomato, Basil Leaves, Pineapple, Syrup

Unicorn Barf - Floral / Refreshing 22

Apt that our Mediterranean Oasis sits next to the Merlion. A magical mix of rainbows & stardust is used as the base essence for this cocktail.

Roku Gin, Yuzu Rose Infusion, Campari, Butterfly Pea Syrup, Fresh Honey, Plum Bitters

L'Entrecôte Signature Collection

Introducing our line-up of outstanding French Wines from our very own wineries

White

2018	Château la Genêstière, Les Galets White,	Glass	13
	IGP Pays d'Oc	Carafe	38
	<i>Grape varieties: Bourboulenc, Clairette, Grenache Blanc,</i>	Bottle	68
	<i>Ugni Blanc</i>		
2018	Domaine des Terres Blanches,	Bottle	88
	AOP Les Baux de Provence		
	<i>Grape varieties: Rolle, Clairette, Marsanne, Roussanne,</i>		
	<i>Ugni Blanc</i>		



Rosé

2018	Domaine de La Vallongue, Les Callans, Rosé,	Glass	13
	IGP Alpilles	Bottle	68
	<i>Grape varieties: Grenache, Cinsault, Counoise, Cabernet-</i>		
	<i>Sauvignon</i>		
2018	Domaine des Terres Blanches, Domaine Rosé,	Bottle	88
	AOP Les Baux de Provence		
	<i>Grape varieties: Rolle, Grenache Noir, Cinsault, Counoise,</i>		
	<i>Syrab, Mourvèdre, Ugni Blanc & Grenache Blanche</i>		

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Red

2018	Cuvée de L'Entrecôte, IGP Pays d'Oc	Glass Carafe Carafe Bottle	12 22 38 58
2019	Château la Genestière, Les Galets Red, IGP Pays d'Oc	Glass Bottle	13 68
2017	Château la Genestière, Lirac, Rhône Valley <i>Grape varieties: Grenache, Syrah, Mourvèdre</i>	Bottle	88
2016	 Domaines des Terres Blanches, Domaine Rouge, AOP Les Baux de Provence <i>Grape varieties: Grenache, Syrah, Cabernet Sauvignon, Mourvèdre</i>	Bottle	88
2018	Château la Genestière, Lirac Cuvée Terre de Soie <i>Grape varieties: Grenache, Syrah, Mourvèdre</i>	Bottle	118
2016	 Domaine des Terres Blanches, Aurèlia, AOP Les Baux de Provence <i>Grape varieties: Syrah, Grenache, Cabernet Sauvignon, Mourvèdre</i>	Bottle	128

WHITE WINE

France

2018	Domaine du Tariquet, Côtes de Gascogne IGP Sauvignon Blanc	Bottle	89
2005	M&M, Corton Charlemagne Grand Cru	Bottle	320

Vallée de la Loire

2019	Domaine Régis Jouan, Sancerre, Loire	Bottle	98
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Australia

1995	Yarra Yering, Yarra Valley Dry White Wine No 1	Bottle	330
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RED WINE

France

Bordeaux

2016	Château L'Escadre, Côtes de Blaye	Bottle	88
2016	Château Clairac, Bordeaux	Bottle	89
2015	Château Piron, Montagne-Saint-Émilion	Bottle	99
2014	Clos St Vincent, Saint-Émilion Grand Cru	Bottle	108
2011	Château Simard, Saint-Émilion Grand Cru	Bottle	149

Bourgogne

2019	Domaine Chanson Bourgogne, Pinot Noir	Bottle	98
2018	Domaine Vincent Bouzereau Bourgogne, Pinot Noir	Bottle	109

Côtes Du Rhône

2018	Cave De Tain, Crozes Hermitage	Bottle	99
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NON-ALCOHOLIC WINE

Non-Alcoholic Wine (by the bottle/glass)

NON 2	Bottle	58
<i>Ingredients: Whole Pears, Kombu, Ginger, Cardamom, Peppercorn, Star Anise, Black Tea, Clove, Agave, Vanilla, Olive Brine, Verjus</i>	Glass	15
NON 4	Bottle	58
<i>Ingredients: Whole Beetroot, Sansho Pepper, Black Pepper, Tamari, Bay Leaf, Jalapeño, Houjicha, Murray River Salt, Verjus</i>	Glass	15
NON 5	Bottle	58
<i>Ingredients: Citra Hops, Lemon Verbena, Lemongrass, Hibiscus, Lemon Myrtle, Licorice Root, Peppermint, Preserved Lemon, Murray River Salt, Organic Cane Sugar, Verjus</i>	Glass	15

CHAMPAGNE & SPARKLING

Champagne

Delamotte Champagne	Glass	18
	Bottle	75cl 98
Delamotte Magnum	Bottle	1.5L 175

Sparkling

Château De Champteloup Sparkling Brut,	Glass	14
Loire Valley	Bottle	75cl 76

BEVERAGE MENU



Draft Beer

Stella Artois	Half pint	12
	Pint	15

Beer

Estrella	33cl	14
Estrella (Bucket of 5 bottles)		55

Aperitif

Kir Royale		24
Campari	3cl	15
Ricard	3cl	15

Digestif

Sambuca	3cl	9
Calvados Pays D'Auge Domaine Dupont	3cl	18
Chartreuse Green 55%	3cl	20
St Remy XO	3cl	20
Kahlua	3cl	15
Limoncello	3cl	15

House Pour Liquor (Gin Vodka, Rum)

Bombay Sapphire Gin	3cl	15
	Bottle	260
Served on the rocks	3cl	15
Mixed with a Soft Drink	3cl	17

Whiskey

Johnnie Walker Black	3cl	15
Jim Beam Black	3cl	16
Glenfiddich 12yo	3cl	12
	Bottle	230
Balvenie DoubleWood 12yo	3cl	15
	Bottle	260
Monkey Shoulder	3cl	16
	Bottle	280

BEVERAGE MENU



Mineral Water

Evian (Still)	75cl	9
Ferrarelle (Sparkling)	75cl	9

Soft Drinks & Juices

Coke	33cl	5.5
Coke Light	33cl	5.5
Sprite	33cl	5.5
Schwepes Soda Water	33cl	5.5
Schwepes Tonic Water	33cl	5.5
Orange Juice	33cl	6
Lime Juice	33cl	6
Cranberry Juice	33cl	6

Coffee & Tea

Espresso – Long Black - Macchiato	5
Latte – Latte Decaf – Cappuccino	6
Double Espresso	8
Earl Grey Tea	6
English Breakfast Tea	6
Hanami Tea	6
Chamomile Tea	6
Peppermint Tea	6
<i>Iced Coffee / Iced Tea</i>	+1