

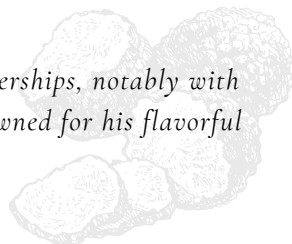
The S P E C I A L S

MADELEINE

Truffle Season

At Madeleine, we focus on quality through partnerships, notably with Al Barker, Manjimup's top truffle producer, renowned for his flavorful and consistent truffles.

2g of shaved fresh truffles for \$15



1KG Tbone

T-Bone Feast for Two only – \$150

1KG O'Connor T-bone steak from Gippsland's finest grass-fed beef, served with 3 complimentary sides:

- Honey roasted carrots
- Garlic fried potatoes
- Garden salad
- Unlimited peppercorn sauce

For 3 or more guests – \$195

Includes T-bones and sides. Please note: sides are charged in the group option.

Snacks

Sourdough baguette & butter \$12

Sicilian green olives \$10

Cheese plate with fruits and crackers selection

(1/2/3/4)-\$16/\$24/\$32/\$40

Backed Camembert

Perfect winter starter

Backed with confit garlic, crispy potatoes & home made pickles \$38

The M E N U

MADELEINE

Entrée

Heirloom Betroots, walnut and stracciatella Salad \$26

Beef tartare, potato crisps & Truffle Mayo \$28

Seared scallops with Jerusalem artichoke & Truffle velouté \$32

Chicken liver parfait with sourdough croutons and onion compote \$28

Plat Principal

Mushroom and goats cheese soufflé \$39

Seafood Bouillabaisse \$42

Duck Parmentier, jus & petite salade \$42

Beef Bourguignon with Truffe Mash Potatoes \$49

Accompagnement

Honey roasted carrot with ricotta and hazelnut \$16

Garlic fried potatoes \$16

Pear, walnut & blue cheese salad \$16

Fromage

Cheese plate with fruits and crackers selection

(1/2/3/4)-\$16/\$24/\$32/\$40

Dessert

Chocolate and hazelnut petit four \$6

Crème Brulee \$16

Chocolate fondant, cherries and vanilla ice cream \$22

Lemon Meringue \$16

Affogato with Hazelnut Ice Cream \$12

Add liquor + \$8



The **MADELEINE** D E G U S T A T I O N

5 COURSE DEGUSTATION MENU \$139 PER GUEST.

Coquille Saint Jacques

Seared scallops with Jerusalem artichoke & Truffle Velouté

Soufflé aux champignons

Wild mushroom & goat's cheese soufflé
with fresh shaved Truffle

Boeuf Bourguignon

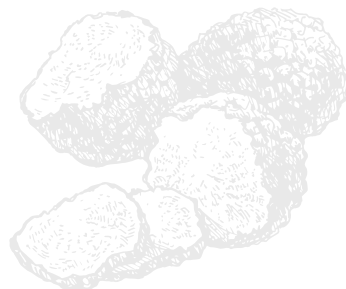
Beef cheeks braised in red wine with mushrooms
carrots and bacon served with truffle pomme puree

Fromage

Truffle brie Graindorge
with red wine poached pear

Desserts

Classic Crème Brûlée
Lemon Meringue



SPECIAL OFFER ON WE-THU \$115 P.P
WHOLE TABLE ONLY
CAN BE ADAPTED FOR GLUTEN FREE ONLY

L'Exception 5 glasses \$295 p.p

W I N E P A I R I N G

Prosper Maufoux Le Trézin-2020

Chardonnay, Puligny-Montrachet, France

Philippe Bouzereau Clos de la Croix Noire-2021

Chardonnay, Mersault, France

Château La Grange Grand Cru-2017

Cabernet Sauvignon, Merlot, Petite Verdot, Saint-Emilion, France

Pierre Huet Cidre Bouché

Apple Cider, Normandy, France

Château Climens Barsac 1er Cru-2005

Semillon, Sauterne, France

Le Classique 5 glasses \$115 p.p.

W I N E P A I R I N G

Marc Brédif Vouvray-2023

Chenin Blanc, Loire Valley, France

Domaine Roux Jadis St. Aubin 1er Cru-2021

Chardonnay, Burgundy, France

Troplong Mondot Grand Cru-2018

Merlot, Saint-Émilion, Bordeaux, France

Pierre Huet Cidre Bouché

Apple Cider, Normandy, France

Carmen de Rieussec-2015

Sémillon & Sauvignon Blanc, Sauternes, France