

The

MADELEINE

I K G T B O N E

1KG Tbone

T-Bone Feast for 3-4 guests – \$195

- Indulge in a 1kg O'Connor T-bone steak, sourced from Gippsland's finest grass-fed beef. Served with a generous selection of sides:
- • Honey-roasted carrots
- • Garlic fried potatoes
- • Garden salad
- • Unlimited peppercorn sauce

Special for 2 guests – \$150

- Savour the same T-bone feast, perfectly portioned for two, at a special price (discount of \$45)

The

F R O M A G E S &

D E S S E R T S

Fromage

Cheese plate with fruits and crackers selection

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

Dessert

Chocolate and hazelnut petit four \$6

Crème Brûlée with Madeleine and berries \$16

Chocolate Mousse with salted caramel & hazelnut ice cream \$16

Cheesecake with berries \$18

Affogato with Hazelnut Ice Cream \$12

Add liquor + \$8

The M E N U

MADELEINE

Snacks

Sourdough baguette & butter \$12
Sicilian green olives \$10
Cheese plate with fruits and crackers selection
(1/2/3/4)-\$16/\$24/\$32/\$40

Baked Camembert

Baked with confit garlic, crispy potatoes & homemade pickles \$38

Entrée

Golden Beetroots, candied walnut and stracciatella Salad \$26
Beef tartare, potato crisps & Truffle Mayo \$28
Seared scallops with cauliflower velouté, sauce vierge \$32
Chicken liver parfait with sourdough croutons and onion compote \$28

Plat Principal

Goat Cheese Soufflé served with Ratatouille, featuring onions, capsicum, eggplants, zucchini, and tomatoes \$39
Seafood Fennel Parmentier with beurre blanc & petite salade \$44
Cordon Bleu with petits pois à la française \$48
200g O'Conner Fillet Steak with Diane Sauce and truffle butter \$59
+ add garlic potatoes for \$10

Accompagnement

Honey roasted carrot with ricotta and hazelnut \$16
Garlic fried potatoes \$16
Pear, walnut & Comté cheese salad \$16

For dine-in reservations, a minimum of one main or main-sized starter per guest applies.

The **MADELEINE** DEGUSTATION

5 COURSE DEGUSTATION MENU \$125 PER GUEST.

Amuse-Bouche au Fromage

A delicate cheesy bite — the chef's savoury snack of the day.

Soufflé à la Ratatouille et au Chèvre

Light and airy soufflé of Provençal ratatouille and goat's cheese, finished with a creamy cheese sauce.

Cordon Bleu au Comté

Tender chicken breast filled with Comté cheese, béchamel, and ham, coated in golden breadcrumbs and pan-fried in butter.

Plateau de Fromages

An indulgent selection of French cheeses to share, served with poached pear, nuts, fresh baguette, and crisp crackers.

Desserts

Crème Brûlée Classique served with madeleines and berries
Berries Cheesecake

SPECIAL OFFER ON WE-THU \$99 P.P
WHOLE TABLE ONLY

L'Exception 5 glasses \$285 p.p
W I N E P A I R I N G

Louis Roederer – Collection 245

Champagne Brut cuvée (2012-2020), Champagne, France

Philippe Bouzereau Clos de la Croix Noire-2021

2021 Chardonnay, Mersault Burgundy, France

Bouchard Père & Fils Pommard 1er Cru

2015 Pinot noir Pommard Burgundy, France

Josmeyer Hengst Grand Cru

2018, Pinot gris, Alsace, France

Château Climens Barsac 1er Cru

2005 Semillon, Sauterne, Bordeaux, France

Le Classique 5 glasses \$105 p.p.
W I N E P A I R I N G

Billecard-Salmon Brut reserve

Brut cuvee, Champagne, France

Prosper Maufoux

2023 Chardonnay, Burgundy, France

Domaine Counfuron-Cotetidot Passetoutgrain

2022 Pinot noir, Burgundy, France

Pierre Huet Cidre Bouché

Apple Cider, Normandy, France

Carmen de Rieussec

2015 Sémillon & Sauvignon Blanc, Sauternes, Bordeaux, France

MADELEINE

TBONE HOUR



Every day until 6PM

1KG TBONE FOR \$125

3 SIDES : HONEY ROASTED CARROTTS,
GARLIC FRIED POTATOES , GARDEN SALAD.

UNLIMITED PEPPERCORN SAUCE
EXCLUSIVE OFFER FOR 2 GUESTS

FRIDAY T-BONE NIGHT **\$199**

Every Friday · 5:00 PM to 8:30 PM
T-Bone for Two – \$199 one bottle
of premium wine (choose one):

- La Petite Perrière – Pinot Noir
- Singlefile “Clement V” – GSM
- Château Maréchaux – Bordeaux

MADELEINE

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