

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 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

Classic crepes Suzette served with vanilla ice cream

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

Grilled peaches, candied walnuts and stracciatella salad \$26

Beef tartare, potato crisps and truffle mayonnaise \$28

Seared scallops with hollandaise, peas and asparagus \$32

Chicken, leek and mushroom terrine with foie gras and tarragon mayonnaise \$36

Plat Principal

Goat Cheese Soufflé served with Ratatouille, featuring onions, capsicum, eggplants, zucchini, and tomatoes \$39

Market fish with Mussels, tomato, zucchinis, and mussel beurre blanc \$44

Canard à l'orange with roasted endives \$48

200g O'Connor Fillet Steak with caramelised shallots, pommes anna, and béarnaise sauce \$65

Accompagnement

Honey roasted carrot with ricotta and hazelnut \$16

Garlic fried potatoes \$16

Pear, candied walnut & blue 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 aux Saint-Jacques

A weekly chef's seasonal recipe with scallops — a delicate festive beginning.

Terrine de Volaille & Foie Gras

Confit chicken and duck foie gras terrine, with mushrooms and leeks.

Filet de Bœuf & Sauce Béarnaise

O'Connor beef fillet with classic béarnaise sauce and pommes anna with caramelised shallots.

Plateau de Fromages

A fine selection of French cheeses to share — baguette, nuts, and seasonal condiments.

Desserts

Crêpe Suzette & Crème Brûlée to share
A festive sweet finale.

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 Chardonnay, Mersault Burgundy, France

Delas Domaine de la Tourettes Hermitage

2015, Syrah, Cotes du Rhone, France

Josmeyer Hengst Le Kottabe Grand Cru

2018, Riesling, 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

Jules Pierlot Brut Reserve

Brut cuvee, Champagne, France

Prosper Maufoux

2023 Chardonnay, Burgundy, France

Chateau Lanessan Haut-Medoc

2006 Cabernet Sauvignon Merlot, Bordoux, France

Seppeltsfield 10 years old Porto

Porto, Barossa Australia

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 Loirac– Bordeaux

MADELEINE

487 Beaufort Street
Highgate

bookings@madeleine487.com.au or
www.madeleineonbeaufort.com.au

MADELEINE

LES ÉPHÉMÈRES DE LA CAVE

LIMITED RELEASE- AVAILABLE ONLY TONIGHT

NV	BUBBLES Billecart-Salmon Magnum 1,5 L <i>Brut Réserve</i>	Champagne, FR	390	310
NV	Billecart-Salmon Jeroboam 3. L <i>Brut Réserve</i>	Champagne, FR	890	790
2008	Saint-Gall Orpale Grand Cru <i>Blanc de Blanc</i>	Champagne, FR	480	410
2021	WHITE WINE Philippe Bouzereau Meursault Les Grands Charrons <i>Chardonnay</i>	Meursault, FR	420	380
2019	Le Clos Blanc de Vougeot Vougeot Monopole 1er Cru <i>Chardonnay</i>	Côte de Nuits, FR	355	305
2020	Bouchard Pere & Fils Beaune 1er cru Monopole Clos Saint Landry <i>Chardonnay</i>	Côte de Beaune, FR	435	395
2019	RED WINE Bouchard Père & Fils Gevrey-Chambertin <i>Pinot Noir</i>	Gevrey-Chambertin, FR	250	210
2020	Bouchard Père & Fils Beaune Vigne de L'Enfant Jésus 1er Cru <i>Pinot Noir</i>	Beaune Grèves, FR	690	640
2020	Bouchard pere & Fils Le Corton Grand Cru <i>Pinot noir</i>	Burgundy, FR	750	650
2022	Delas Frères Cote-Rotie Seigneur de Maugiron <i>Syrah, viognier</i>	Côte-Rôtie, FR	420	380
2015	Clos Saint Jean Le Combe Des Dous Grenache, Shiraz, Cinsault Chateauneuf du Pape	Chateauneuf du Pape, FR	439	389
2019	Clos Saint Jean Le Combe Des Dous Grenache, Shiraz, Cinsault Chateauneuf du Pape	Chateauneuf du Pape, FR	429	389
2022	Clos Saint Jean Deus-Ex-Machina Grenache, Shiraz Chateauneuf du Pape	Chateauneuf du Pape, FR	480	440

MADELEINE

The Seasonnal

M E N U

ENTREE

Grilled peaches & stracciatella salad

Confit chicken and foie gras terrine

Beef tartare with truffle mayonnaise

PLAT PRINCIPAL

Goat Cheese Soufflé served with Ratatouille

Market Fish with mussel beurre blanc

Canard à l'orange with roasted chicory

DESSERT

Classic Crème Brûlée

Mousse au chocolat with hazelnut ice cream

SEASONNAL MENU -
FOR GROUPS OVER 7
95\$ PER GUEST