

MADELEINE

A LA CARTE

L'art de la table à la Française

Bienvenue à Madeleine!

At Madeleine, the table is a place for pleasure,
conversation, and connection.

Our cuisine is rooted in classic French tradition,
guided by the seasons and shaped by the quality of the
ingredients we select every day.

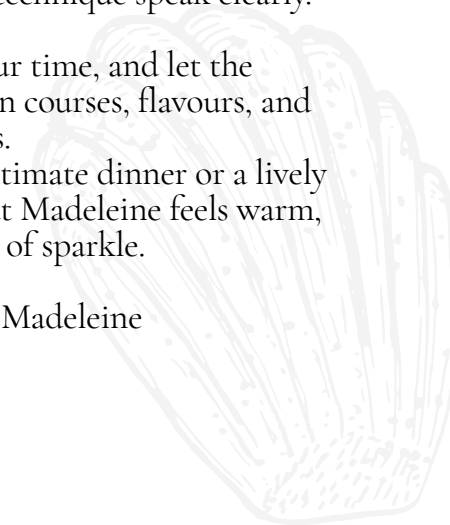
From the sea to the land, we work with carefully
sourced seafood, selected cuts of meat, and vegetables
at their peak.

Each dish is prepared with precision and balance,
letting flavour, texture, and technique speak clearly.

Ask us, explore, take your time, and let the
conversation flow — between courses, flavours, and
glasses.

Whether you join us for an intimate dinner or a lively
evening, we hope your time at Madeleine feels warm,
elegant, and full of sparkle.

Bienvenue chez Madeleine



The la carte M E N U

Snacks

Sourdough baguette & Isigny butter \$12
Brioche lobster roll with lobster bisque \$28
Sicilian green olives \$10
Cheese plate with fruits and crackers selection (1/2/3/4) -
\$16/\$24/\$32/\$40
Lobster Roll with bisque \$28 for 2 \$50

Entrée

Grilled peaches, candied walnuts, anchovies and stracciatella salad
(vegetarian option available) \$28 / 41
Beef tartare, pommes Anna and truffle mayonnaise \$31 / 52
Scallops in a shell, peas, asparagus and hazelnut butter \$32 / 52
Chicken liver parfait, shallot compote and garlic croutons \$28 / 48
Salmon rillettes, salmon caviar, pickled cucumber
and dill mayonnaise \$29 / 49

Plat Principal

Pumpkin & Brie Soufflé with pinenuts \$39
Market fish with mussels, tomato, zucchinis and beurre blanc \$44
Pan seared duck breast with petit pois à la française \$48
200g Tournedos Rossini ; Fillet steak with foie gras, spinach and sauce
Madère \$69 (plus garlic fried potatoes extra \$10)

Accompagnement

Mixed greens with ricotta & roasted almonds \$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 D E G U S T A T I O N

5 COURSES DEGUSTATION MENU \$125 PER GUEST.

Amuse-bouche aux Saint-Jacques

Noix de Saint-Jacques, beurre noisette & asperges
Shell scallop, hazelnut butter & asparagus

Lobster Roll

Pain brioché garni de homard, servi avec bisque de homard
Brioche lobster roll with lobster bisque

Rillettes de Saumon

Rillettes de saumon & mayonnaise à l'aneth
Salmon Rillettes, pickled cucumber & dill mayonnaise

Poisson du Marché

Peche du jour, moules, courgettes, tomates & beurre blanc
Market fish – mussels, zucchinis, tomatoes & beurre blanc

Fromage optional

*Extend your dégustation with our optional French cheese course —
two artisanal cheeses selected to complement the menu, served to
share. \$10 per guest - whole table only*

Desserts à partager

Mousse au chocolat & crème brûlée
Chocolate mousse & crème brûlée to share

Champagne 5 glasses \$170 p.p

WINE PAIRING

Jules Pierlot Brut Reserve

Brut cuvee, Champagne, France

Saint-Gall 1er Cru

Brut, cuvee, Champagne, France

Marc Hebrat Rosé 1er Cru

Brut, Champagne, France

Roederer Collection 246

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

Maison Audry Cognac fine Champagne

15y to 18y Champagne, France

Le Classique 5 glasses \$105 p.p.

WINE PAIRING

Jules Pierlot Brut Reserve

Brut cuvee, Champagne, France

Delas Freres Saint Esprit Blanc

2023 Viognier, Grenache & Roussanne, Côtes de Rhone, France

Minuty Prestige

2024 Saint Tropez, Côtes du provence, France

Prosper Maufoux

2023 Chardonnay, Burgundy, France

Carmen de Rieussec

2015 Sémillon & Sauvignon Blanc, Sauternes, Bordeaux, France

MADELEINE

The 1KG T B O N E

1KG Tbone

T-Bone Feast for 3-4 guests – \$195

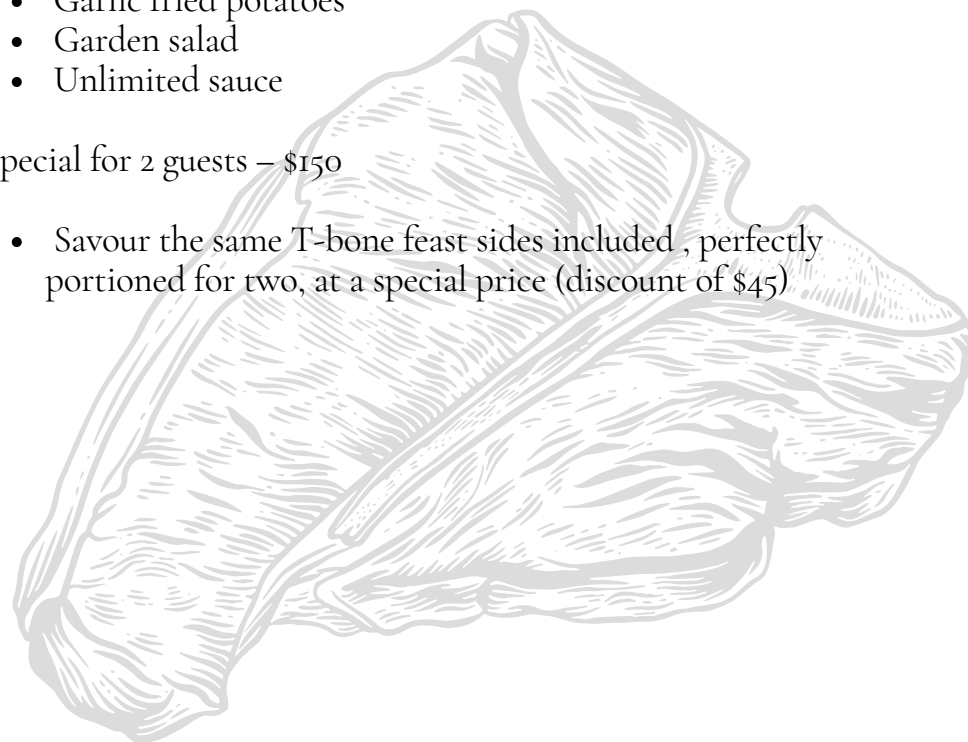
- Indulge in a 1kg O'Connor T-bone steak, sourced from Gippsland's finest grass-fed beef.

Served with a generous selection of sides:

- Mixed greens with lemon & roasted almonds
- Garlic fried potatoes
- Garden salad
- Unlimited sauce

Special for 2 guests – \$150

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



The FROMAGES

Fromage

Cheese plate with fruits and crackers selection

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

Comté (Franche-Comté)

Raw cow's milk, aged 12–18 months in Jura cellars. Firm, nutty and buttery, with alpine depth and sweetness.

Bleu d'Auvergne (Auvergne)

Pasteurised cow's milk, aged 4–6 weeks in natural caves. Creamy and earthy, with balanced salt and blue veining.

Camembert de Normandie (Normandy)

Raw cow's milk, 3-week ripening under a bloomy rind. Soft and oozing, with notes of mushroom and fresh hay.

Chèvre (Loire Valley)

Pasteurised goat's milk, aged 2–3 weeks. Fresh and tangy, with a fine wrinkled rind and citrusy finish.

Brillat-Savarin (Burgundy)

Pasteurised triple-cream cow's milk, aged 1–2 weeks. Luxuriously rich and buttery, with delicate cream aromas.



L'Art du Champagne & de la Mer

This summer, Madeleine lets Champagne set the tone.

A seafood dégustation imagined as a celebration — where noble ingredients, classic French technique, and the brilliance of Champagne meet at the table.

Each course unfolds alongside fine cuvées, their bubbles enhancing the delicacy of the sea and the richness of butter, brioche, and sauce.

A moment suspended in elegance, romance, and light.

Bienvenue chez Madeleine.

WEDNESDAY & THURSDAY SPECIAL WHOLE TABLE ONLY

MENU \$99 P.P.

MENU & CLASSIC WINE PAIRING \$190 P.P. (USUALLY \$204)

MENU & CHAMPAGNE PAIRING \$250 P.P. (USUALLY \$269)

