

# MADELEINE

# A LA CARTE

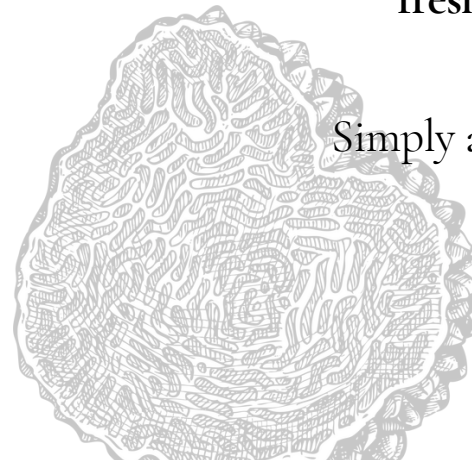
*L'art de la table à la Française*

## Bienvenue à Madeleine

At Madeleine, we celebrate classic French cuisine, seasonal ingredients, and the exceptional black truffles of Manjimup. Relax, savour the moment, and enjoy a menu designed to showcase the finest flavours of the season.

**Add Fresh Manjimup Truffle**  
**Enhance almost any dish with 2 grams of**  
**freshly shaved Manjimup black**  
**truffle for \$15**

Simply ask your waiter to add truffle to your favourite course.



The a la carte  
**M E N U**

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**Snacks**

Sourdough baguette & Isigny butter \$14

Sicilian green olives \$11

Cheese plate with fruits and crackers selection (1/2/3/4) -  
\$18/\$26/\$34/\$42

Baked camembert, confit garlic, crispy potatoes & home  
made pickles \$45

**Entrée**

Pear, wagyu bresaola & stracciatella \$31 / 44

Beef tartare, pommes Anna and truffle mayonnaise \$32 / 53

Scallops in a shell, Jerusalem artichoke and truffle butter (A) \$36 / 54

Chicken liver parfait, shallot compote and garlic croutons \$28 / 48

**Plat Principal**

Goat cheese, caramelised celeriac & truffle with pear Soufflé \$42

Seafood Bouillabaisse & Rouille (A) \$48

Chicken Chasseur, Paris mushrooms, lardons & tomatoes \$44

200g Fillet steak au poivre with caramelised shallot \$60  
(plus garlic fried potatoes extra \$10)

**Accompagnement**

Honey roasted carrots with ricotta and hazelnuts \$16

Garlic fried potatoes \$16

Pickled beetroot, candied walnut & blue cheese salad \$16

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

**Le Exclusive 6 glasses \$249 p.p.**  
**W I N E P A I R I N G**

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**Domane Schlumberger Saering Grand Cru**

2021 Riesling, Alsace, France

**Bouchard Pere & fils Gevrey-Chambertin**

2019 pinot noir, Burgundy, France

**Chateau La Tour de Mons Margaux**

2015 Merlot, Cabernet sauvignon, Cabernet Franc, Bordeaux, France

**Chateau Langoa Barton Saint-Estephe**

2016 Merlot, Cabernet sauvignon & cabernet franc, Bordeaux, France

**Château Climens Barsac I-er Cru Sauterne**

2005 Semillon, Sauterne, Bordeaux, France

**Le Classique 5 glasses \$85 p.p.**  
**W I N E P A I R I N G**

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**Marc Bredif Vouvray**

2024 Chenin Blanc, Loire Valley, France

**Adrien Vacher**

2023 Gamay noir, Savoie, France

**Delas Saint Esprits Côtes du Rhone**

2023 Shiraz, Grenache, Mataro Côtes du Rhone, France

**Chateau de Mallerete Haut-Medoc**

2016 Cabernet sauvignon, Merlot Bordeaux, France

**Le Tertre de Lys D'Or d'Exception Sauterne**

2019 Sauvignon, Semillon, Bordeaux, France

# The DEGUSTATION

5 COURSES DEGUSTATION MENU \$135 PER GUEST.

## Coquille Saint-Jacques à la Truffe

Scallop in a shell served with Jerusalem artichoke and truffle butter

## Le Tartare de Bœuf à la Truffe

Hand-cut beef seasoned with traditional condiments, served with crispy Pommes Anna and truffle mayonnaise

## Ragoût de Champignons, Comté à la Truffe

Rich mushroom ragù finished with Comté cheese and black truffle

## Filet de Bœuf au Poivre à la Truffe

O'Connor beef fillet served with a classic peppercorn sauce, kale, and truffle

## Le Fromage à la Truffe

Optional truffle Brie available  
additional \$12 per guest

## Les Douceurs

Desserts Chef selection

# The 1KG T B O N E

## 1KG Tbone

The O'Connor T-Bone Feast \$75 per guest

Indulge in our signature 1kg O'Connor T-bone steak—featuring both the tender fillet and the flavourful sirloin—sourced from Gippsland's finest grass-fed beef.

Designed as a shared dining experience, your expertly cooked steak is accompanied by a generous selection of sides:

- Seasonal vegetables
- Garlic fried potatoes
- Garden salad
- Unlimited peppercorn sauce

*(Available to share for 2 or more guests)*

# The D E S S E R T S

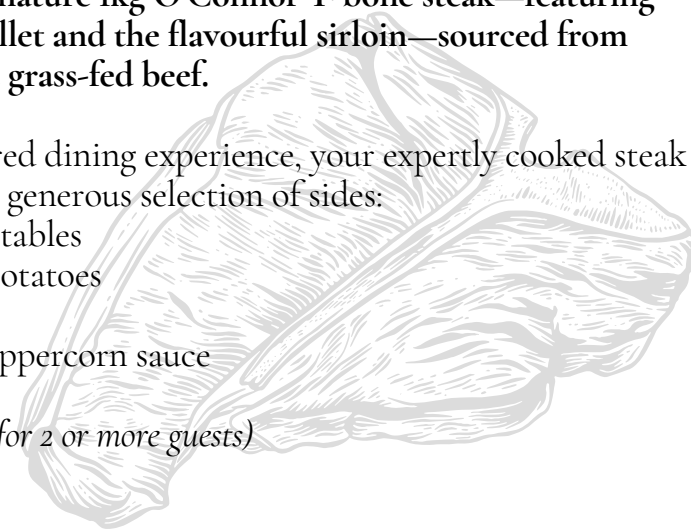
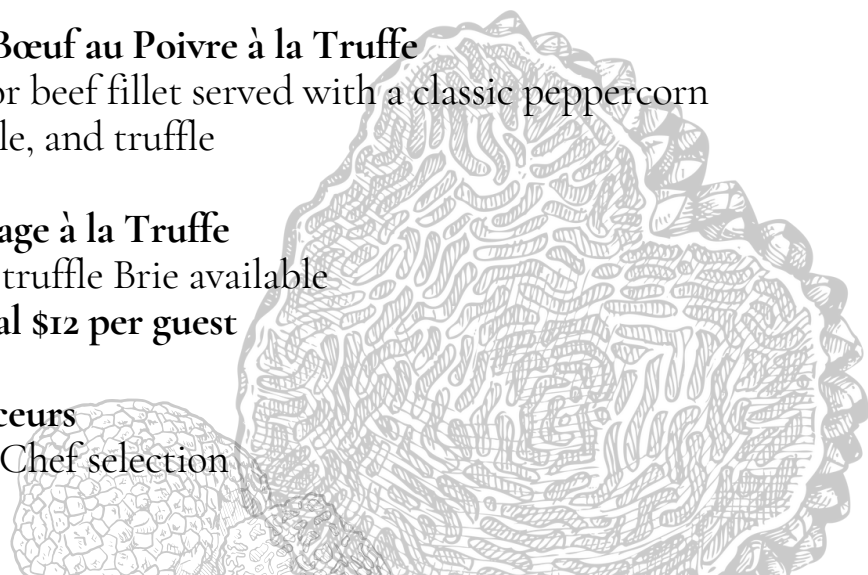
Classic Crème Brûlée with Madeleine \$16

Chocolate Fondant, poached cherry & hazelnuts ice cream \$21

Sticky Truffle Toffee Madeleine with salted caramel and vanilla ice cream \$16

Affogato with Hazelnut Ice Cream \$13

Add liquor + \$8



# The FROMAGES

## Fromage

Cheese plate with fruits and crackers selection  
(1/2/3/4)-\$18/\$26/\$34/\$42

### Comté (Franche-Comté)

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

### Truffle Brie (Normandy)

Brie Graindorge, classic soft-ripened, white-mold cow's milk cheese. Aged 4 to 6 weeks infused at the restaurant with fresh shaved truffle from Manjimup.

### Bleu d'Auvergne (Auvergne)

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

### Camenbert (Normandy)

Pasteurised cow's milk, aged 3–5 weeks. Creamy and earthy, with a soft bloomy rind and rich buttery finish.

### Brillat-Savarin (Burgundy)

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

## MADELEINE LA TRUFFE

### *Degustation*

Experience the Essence of Truffle at Madeleine on Beaufort.

Celebrate Western Australia's Manjimup black truffle, coming from the Al Baker truffle farm featured in each course to enhance the region's culinary richness. Dishes, from seafood to pasta and premium beef, highlight the unique character of fresh truffles.

This menu offers a journey through Manjimup's forests and seasons, blending nature and craftsmanship for a memorable experience. Savor the aroma and enjoy the season.

WEDNESDAY & THURSDAY SPECIAL WHOLE TABLE ONLY  
MENU \$109 P.P.