MADELEINE

CHRISTMAS

Degustation

A French Festive Celebration at Madeleine on Beaufort

This year, our Christmas dinner at Madeleine is built around the festive treats and *madeleines de Proust* of our team and their loved ones: the dishes that take each of us straight back to the tables of our childhood.

From Manu's Tournedos Rossini to Raphaëlle's Ratatouille, and the seafood platter of the Liber family, every course carries a story.

We invite you to join us for our idea of a family dinner, served with all our passion for food and hospitality.

Joyeuses Fêtes & Bon Appétit!

The DEGUSTATION

5 COURSES DEGUSTATION MENU $135 PER GUEST.

Coquilles Saint-Jacques, Petits Pois & Fèves
Scallops in a shell, peas & café de Paris

Parfait de Foie de Canard et foie gras , Compotée d'Échalotes
Fois gras & duck liver parfait, orange chutney and garlic croutons

Ratatouille, Espuma de Comté & Échalotes Croustillantes
Ratatouille, Comté cheese Espuma & crispy shallot

Tournedos Rossini, Foie Gras & Épinards
Rossini Tournedos Fillet steak, foie gras & spinach

Le Fromage
Cheese selection
Additional $15 per guest

Les Douceurs
Chef's selection of desserts

Le Exlusive 5 glasses $199 p.p

WINE PAIRING

Billecart Ie Reserve
NV Grand cuvee, Champagne, France

Domaine Delhome Lo Ess Crozes Hermitage
2023, Crozes Hermitage, Marsanne, Côtes du Rhône, FR

Bouchard Pere & fils Saint Aubin
2019 chardonnay, Burgundy, France

Chateau de Sales Pomerol
2015 Merlot, Cabernet sauvignon, Bordeaux, France

Château Climens Barsac I-er Cru
2005 Semillon, Sauterne, Bordeaux, France

Le Classique 5 glasses $99 p.p.

WINE PAIRING

Domaine Pigneret Fils Grande Cuvée Crémant
NV Grand cuvee, bourgogne, France

Adrien Vacher
2024, Jacquére, Savoie, FR

Romuald Petit
2024, Chardonnay, bourgogne, France

Chateau Malleret
2016 Cabernet sauvignon, Merlot, Bordeaux, France

Domaine de Durban Muscat de Beaume de Venice
2019 Muscat, Côte du Rhône, France

MADELEINE

A LA CARTE

L'art de la table à la Française

Bienvenue à Madeleine

At Madeleine, we celebrate the timeless elegance of French cuisine, the finest seasonal ingredients, and the artistry of exceptional French cheeses.
Take a moment to slow down, savour each course, and discover a menu thoughtfully composed to honour the richness, character, and unique expression of cheese at its finest.

The a la carte
MENU

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

Entrée

Stracciatella with asparagus, fennel & pinenuts $26
Beef tartare, potatoes chips and truffle mayonnaise $32 / 53
Scallops in a shell, peas & cafe de paris (A) $36 / 54
Duck liver parfait, orange chutney and garlic croutons $31 /49

Plat Principal

Goat cheese soufflé & ratatouille $39
Seafood parmentier & beurre blanc (A) $45
Seared duck breast, duck leg croquette & pickled mulberries $52
200g Rossini Torneo Fillet steak, foie gras & spinach $72

Accompagnement

Honey roasted carrots with ricotta and hazelnuts $16
Garlic fried potatoes $16
Pickled beetroot, candied walnut & blue cheese salad $17

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

MADELEINE

The 1KG TBONE

1KG Tbone

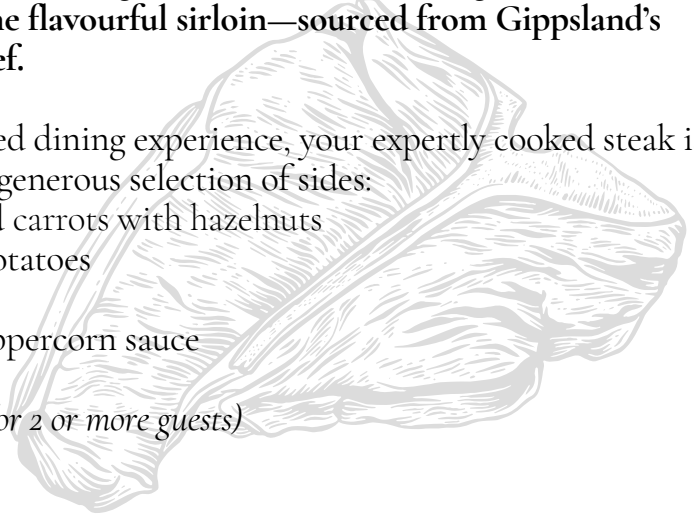
T-Bone Feast $85 per guest (minimum of 2px)

Indulge in our signature 1kg 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:

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

(Available to share for 2 or more guests)



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.

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.

The
D E S S E R T S

Classic Crème Brûlée with Madeleine 16
Sommelier choice :
Domaine de Durban Muscat de Beaumes de Venise Blanc 18

Peach Melba, almonds, rasperry & vanilla ice cream 18
Sommelier choice :
LeTertre de Lys d'Or 'Cuvée d'Exception' 18

Mousse au chocolate, salted caramel & hazelnut ice cream 18
Sommelier choice :
Talijancich 1983 Julian James Solero 25

Affogato with Hazelnut Ice Cream $13
Add liquor + 8