

MENU GOURMAND

Executive Chef: Jacky Frenot

Chez Olivier

OPEN EVERY DAY

LUNCH 11:30-3PM

DINNER 5:30PM - LATE

PERFECT FOR PRE & POST THEATRE

ENTRÉES

LES SOUPES

SOUPE À L'OIGNON * 14
Onion soup with cheese "gratiné"

SOUPE DU JOUR * 13

SEAFOOD BISQUE (GF) * 16
Thick, rich traditional seafood soup from Normandie

LES TRADITIONNELLES

PISSALADIÈRE * 18
Caramelised onion, Anchovy & Olive tart

LES ESCARGOTS (GF) * 19

ASSIETTE DE CHARCUTERIE 19/29
Chez Olivier's platter with paté, rillettes, terrines, cornichons ...

STEAK TARTARE 21/35
Classic bistro dish using our eye fillet

CHEZ OLIVIER'S CORNER

TASTING PLATTER 20pp
A little 'Tour de France' des Entrées

TRIPES À LA PROVENÇALE 19
Some DO like them...

SALADE DE GAMBAS 19
Tiger prawns salad with pickled walnut, avocado and orange segments

LOBSTER & PRAWN RAVIOLI 22
Served in a bisque sauce

ENTRÉES DE LA MER – SEAFOOD

COFFIN BAY OYSTERS (MIN 6) (GF) EACH 3.3
Fresh opened while you wait

CHAMPAGNE OYSTERS (MIN 5) (GF) EACH 4.5
Served in a Champagne & leek reduction & Gratinée

MOULES MARINIÈRES (GF) 20
Mussels steamed in a traditional white wine broth

SALADE NIÇOISE (GF) 19
A classic served with seared yellow fin tuna

SEAFOOD MILLEFEUILLE 22
Puff pastry with mussels, scallops and prawns in a Bisque sauce

VÉGÉTARIENNES

CHAMPIGNON FARCI (GF) * 18
Field mushroom stuffed with sweet potato & Ricotta cheese

SALADE DE CHÈVRE CHAUD * 19
Warm goats cheese salad "gratiné"

GARNITURES - SIDES

GREEN SALAD / MASH POTATOES / POMMES FRITES

SEASONAL VEGETABLES (GF) 8

GREEN BEANS IN GARLIC & PARSLEY (GF) 9

POMMES SARLADAISES (GF) 10

RISOTTO CAKE/RATATOUILLE (GF) 9

PLATS DE RÉSISTANCE

VÉGÉTARIENS

GOATS CHEESE & PESTO RAVIOLI * 28
Sweet potato, spinach, caramelised onion & pine nut beurre noisette

RISOTTO CAMARGUAIS DU JOUR (GF) * 28

CHAMPIGNONS FARCIS (GF) * 28
Field Mushrooms w. Sweet potato & Ricotta stuffing-Risotto Cake

VEGETARIAN MILLEFEUILLE * 29
Served with salad

PLATS DE LA MER – SEAFOOD

MOULES À LA CHEZ OLIVIER (GF) 30
Mussels in a white wine, prosciutto, sausage meat & onion sauce - with pommes frites

SAUMON DE TASMANIE (GF) 35
Baked salmon fillet. Prepared to the Chef's choice of the day

POISSON DU JOUR MKT Price
Our seasonal selection from the catch of the day

BOUILLABAISSE 36
Chez Olivier's interpretation of this traditional dish from Marseille

TRADITIONNELS

BOEUF À LA PROVENÇALE (GF) * 30
Beef stew with olives & tomatoes - mash potatoes

COQ AU VIN (GF) 31
Chicken marinated & cooked in red wine sauce - mash potatoes

JARRET DE VEAU À LA MAROCAINE * 32
Braised veal shank with couscous and a Moroccan sauce

LAPIN À LA MOUTARDE ANCIENNE (GF) * 35
Rabbit in a wholegrain & estragon mustard - Basmati rice

CASSOULET À LA JACKY (GF) 37
Traditional dish from Toulouse region with our duck confit

BALLOTINE DE POULET (GF)* 36
Organic Chicken breast stuffed with sweet potato and Ricotta served with Risotto cake, Ratatouille & a thyme and lemon jus

FREE RANGE PORK DU JOUR MKT Price

GRILLADES

STEAK FRITES (GF)* 29
220g of grain fed Goulburn Valley Beef scotch fillet - Pommes frites, green salad & Maître d' sauce

KANGAROO FILLET A LA KOBİ * 36
With roasted vegetables medley & Blueberry jus

STEAK AU POIVRE (GF) * 38
Grain fed Goulburn Valley Beef Porterhouse – Pommes frites, green salad & Chez Olivier's peppercorn sauce

PAVÉ À LA BÉARNAISE (GF) * 40
Deliciously melting grain fed Goulburn Valley Beef thick eye fillet Pommes Sarladaises & Béarnaise sauce, green salad

CÔTE DE BOEUF (GF) * 44
Grain fed Goulburn Valley Beef rib eye on the bone – with sauce Bordelaise, green salad & chips

LES CANARDS

"FROZZIE" DUCK (GF) * 35
Double-roasted duck - with lemon & pepper mash, bok choi & pickled ginger in a lime, ginger & red current jelly sauce

CUISSE DE CANARD CONFITE (GF)* 33
Duck leg confit - cider & Calvados sauce - pommes Sarladaises

MAGRET (Duck breast) DU JOUR 35

Bon Appétit!

(GF) Gluten Free * pork and crustacean free

Le Bistro - Prahran

Chef de Cuisine: Kobi Katani

All prices in AUD and inclusive of gst.

L'Épicerie - Elsternwick

Chef de Cuisine: Adrian Schubert