

Les Entrées

Les Soupes

<i>Soupe à l'oignon</i> - Onion soup with cheese "gratiné"	\$ 12.5
<i>Seafood Bisque</i> - A delicious classic from Brittany	\$ 14.5
<i>Soupe du jour</i> - Our seasonal soup of the day	\$ 11.5

Les Traditionnelles

<i>La terrine maison</i>	\$ 12.5
<i>Pissaladière</i>	\$ 16.5
Caramelised onion, anchovy & olive tart - with roquette salad	
<i>Les Escargots</i> - French snails our own way	\$ 17.0
<i>Assiette de charcuterie</i>	\$ 16.5/27.5
Chez Olivier's platter with, paté, rillettes, terrines, cornichons ... Perfect to share while you wait for your mains	

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<i>Chez Olivier's tasting platter</i>	\$16.5pp
You will love these little morsels prepared for your enjoyment	

Les Végétariennes

<i>Champignon farci</i>	\$16.5
Field mushroom stuffed with sweet potato & Ricotta cheese - served with Chez Olivier's capsicum coulis.	

<i>Salade de chèvre chaud</i>	\$16.5
Warm goat cheese salad with Chez Olivier's pear & walnut compote & a drizzle of infused honey	

Les entrées de la Mer – Seafood

<i>Coffin bay oysters</i> (min 5)	each \$ 3.1
Fresh oysters opened while you wait - with a shallot vinaigrette	

<i>Warm oysters in leek & champagne broth</i> (min 4)each	\$ 4.0
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<i>Moules Marinières</i>	\$ 17.5
Mussels steamed in a traditional white wine broth	

<i>Moules à la Marseillaise</i>	\$ 17.5
Mussels steamed in a Bouillabaisse broth	

<i>Salade Niçoise</i>	\$17.5
A classic served with seared yellow fin tuna	

Les Plats de résistance - Mains

Les Végétariens

<i>Goat cheese & pesto ravioli</i>	\$ 24.5
Sweet potato, spinach, caramelised onion & pine nut beurre noisette	
<i>Champignons farcis</i>	\$ 26.5
Field mushrooms stuffed with sweet potato & Ricotta cheese - with Chez Olivier's capsicum coulis & grilled polenta	

Les Plats de la Mer – Seafood

<i>Salade Niçoise</i>	\$ 24.5
A classic served with seared yellow fin tuna	
<i>Moules à la Chez Olivier</i>	\$ 25.5
Mussels in a white wine, prosciutto, sausage meat & onion sauce - with pommes frites	
<i>Saumon de Tasmanie</i>	\$ 33.0
Baked salmon fillet atop seafood linguini in bisque sauce	
<i>Poisson du Jour</i>	\$ M Price
Our seasonal selection from the catch of the day	
<i>Bouillabaisse</i>	\$ 35.5
Traditional Fish soup from Marseille – with crouton & rouille sauce	

Les Canards

<i>"Frozie" duck</i>	\$33.0
Double-roasted duck - with lemon & pepper mash, bok choy & pickled ginger in a lime, ginger & red current jelly sauce	
<i>Cuisse de Canard confite</i>	\$33.0
Duck leg confit with a cider & Calvados sauce & pommes Sarladaises	

Les Traditionnels

<i>Boeuf à la Provençale</i>	\$ 27.5
Beef stew with olives & tomatoes –mash potatoes	

<i>Coq au vin</i>	\$ 28.5
Chicken marinated & cooked in red wine sauce - mash potatoes	

<i>Jarret de veau à l'Alsacienne</i>	\$ 29.5
Braised veal shank in Riesling sauce with spätzle	

<i>Lapin à la moutarde ancienne</i>	\$ 32.5
Rabbit in a wholegrain & estragon mustard - Basmati rice	

<i>Cassoulet à la Jacky</i>	\$34.5
Traditional dish from Toulouse region with our duck confit	

Les Grillades

<i>Minute steak</i>	\$ 23.5
150g of grain fed porterhouse to your liking - Pommes frites, green salad & Maître d' sauce	

<i>Steak au poivre</i>	\$ 33.0
Generous grain fed porterhouse to your liking – Pommes frites, green salad & Chez Olivier's peppercorn sauce	

<i>Poussin grillé à la Catalane</i>	\$ 35.0
Spicy marinated spatchcock with green beans	

<i>Pavé à la Béarnaise</i>	\$ 37.5
Deliciously melting thick eye fillet to your liking - Pommes Sarladaises & Béarnaise sauce	

<i>Côte de Boeuf</i>	\$ 39.5
Grain fed rib eye on the bone to your liking – Gratin Dauphinois & blue cheese butter	

Garnitures - Sides

<i>Green salad</i>	\$ 7.0	<i>Seasonnal vegetables</i>	\$ 8.5
<i>Mash potatoes</i>	\$ 7.5	<i>Pommes Sarladaises</i>	\$ 10.
<i>Pommes frites</i>	\$ 7.0	<i>Green beans in garlic & parsley</i>	\$ 8.5
<i>Gratin Dauphinois</i>	\$ 9.0	<i>Grilled polenta</i>	\$ 8.5

Bon appétit !

Bienvenue



Welcome

Bonjour & Bienvenue Chez Olivier

Les Apéros

Apéro is French for pre-dinner drink. The intension is to break the ice & open up your stomach to appreciate the food to its fullest. You will find below our suggestions to start your dinner in a truly French manner...

Les Anizés

<i>Pastis Henry Bardouin</i>	\$ 13.0
<i>Pernod</i>	\$ 10.0
<i>Ricard</i>	\$ 10.0
<i>La tomate - Ricard & raspberry cordial</i>	\$ 11.0
<i>Le feu rouge - Vodka, Ricard & fresh lemon juice</i>	\$ 17.5

Les Bières

Asahi, Stella or Kronembourg	\$ 9.0
James Boags Premium \$ 7.5	Cascade light \$ 5.5

Les Traditionnels

<i>Lillet blanc ou rouge</i>	\$ 12.5
<i>Kir Royal</i> – Sparkling & blackcurrant liqueur	\$ 13.5
<i>Kir</i> – White wine & blackcurrant liqueur	\$ 10.5
<i>Champagne Napoleon</i> – Secret imperial recipe	\$ 10.5

Les Cocktails

<i>Cosmopolitan – Mojito – Martini – Lilletini – Appletini</i>	\$ 16.5
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Les Vins au verre – Wines by the glass

Champagne & Sparkling

<i>Billecart Salmon Brut – Mareuil sur Ay - FR</i>	\$ 18.5
<i>Paul Louis Blanc des Blancs – Loire Valley - FR</i>	\$ 9.0
<i>D. Portet Brut Rosé – Yarra Valley - Vic</i>	\$ 11.5

Les Vins Blancs – White Wines

<i>Le Blanc de Chez Olivier – To be tried</i>	\$ 7.0
<i>Riesling – Caves de Beblenheim – Alsace - FR</i>	\$ 9.5
<i>Sauvignon Blanc</i>	
<i>Sincérité – Loire Valley - FR</i>	\$ 9.0
<i>Sanctuary – Marlborough - NZ</i>	\$ 10.5
<i>Chardonnay – Le Petit Chablis – Burgundy - FR</i>	\$ 12.0
<i>Bordeaux style – Mount Trio Sem-Sauv Blanc</i>	
<i>Great Western - WA</i>	\$ 8.5

Les Vins Rouges – Red Wines

<i>Le Rouge de Chez Olivier – To be tried</i>	\$ 7.5
<i>Pinot Noir</i>	
<i>Discovery Road – Gipsland - Vic</i>	\$ 9.5
<i>Louis Jadot Bourgogne Rouge – Burgundy – FR</i>	\$ 14.0
<i>GSM – Chapoutier Belleruche – Cotes du Rhone – FR</i>	\$ 9.5
<i>Bordeaux style</i>	
<i>Mount Trio Cab Merlot – Great Western – WA</i>	\$ 8.5
<i>Chateau Nicot 2005 – Bordeaux - FR</i>	\$ 11.5
<i>Shiraz - Ladbroke – Coonawara - SA</i>	\$ 9.0

Les Rosés

<i>Prunet Rosé de Provence</i>	\$ 7.5
<i>Dominique Portet - Fonatine</i>	\$ 9.5

Begin with the end in mind...

Les Desserts

<i>Mousse au Chocolat</i>	\$ 11.5
<i>Tarte Tatin</i>	\$ 14.5
Caramelised upside down apple tart	
<i>Orange & Cointreau crème brûlée</i>	\$ 14.5
<i>Self saucing, self indulging chocolate fondant</i>	\$ 14.5
No comment!	
<i>Crêpes Suzette</i>	\$ 15.5
Good old favorite with orange & Gd Marnier	
<i>Clafoutis</i>	\$ 13.5
Traditional sour cherry pudding	
<i>Ice Cream trio - homemade</i>	\$ 9.5

Les Fromages

<i>Ossau Irraty</i>	\$ 14.0
Ewe milk hard cheese from the French Basque country served traditionally with sour cherry jam	
<i>Bûche de Chèvre</i>	\$ 13.0
Premium goat cheese from the centre of France	
<i>Bleu</i>	\$ 12.0
Blue cheese with Chez Olivier's pear & walnut compote	
<i>Plateau de Fromage</i>	\$ 33.0
The above three together	

Desserts Wines, Cafés & Pousse cafés...

Les Liqueureux – Desserts Wines & Liqueurs

<i>Chapoutier Muscat de Rivesaltes</i>	\$ 11.0
<i>Dominique Portet Vendange Tardive</i>	\$ 15.0
<i>Hollick « Nectar » - Botrytris Riesling</i>	\$ 9.5
<i>Port, Muscat or Tokay from Rutherglen</i>	\$ 11.5

Les Cafés et Thés

<i>Any Coffees, Short Black, Latte, Cappucino...</i>	\$ 3.5
<i>Any Teas – EBT, Peppermint, Chamomille...</i>	\$ 4.0
<i>Any Teas – EBT, Peppermint, Chamomille...</i>	\$ 4.0
<i>French or Irish coffee...</i>	\$ 10.5

Digestifs

<i>Ask your waiter for our selection of French Cognacs, Armagnacs, Calvados or Poire Williams, all at...</i>	\$ 13.5
<i>Manzana Verde...</i>	\$ 10.0
<i>Pommeau de Normandie le Père Jules...</i>	\$ 12.0

Santé !

Every Tuesday night is cellar night (BYO) - All prices inclusive of GST.
We can always cater for your special requirements with some notice...

Le Bistro – 121 Greville Street – Prahran

Chef de cuisine: **Jacky Frenot**

L'Epicerie – 256 Glen Eira Road – Elsternwick

Bienvenue

chez *Olivier*

Welcome

Santé!

All prices inclusive of GST.

Feel like a party? Our function room upstairs is here for you

Chef de cuisine: **Jacky Frenot**