

Glacier

LUNCH MENU

2 COURSES 32

EXTRA COURSE/GLASS OF HOUSE WINE +8

ENTRÉES

SOUPE À L'OIGNON

Onion soup with cheese "gratiné"

BISQUE DE FRUITS DE MER

Thick and creamy seafood soup

TERRINE DE CAMPAGNE

Homemade pork terrine with pistachios

LES HUÎTRES

3 fresh oysters served with red wine vinegar and shallots sauce

MAINS

COQ AU VIN

Chicken in red wine sauce, mushroom and bacon served with mash potato

BROCHETTE DE BOEUF GRILLÉE

Grilled beef skewers served with French fries and salad

VEGETARIAN COUSCOUS & ROASTED WINTER VEGGIES

Vegetarian couscous with cinnamon, sultanas, toasted almonds, topped with oven roasted winter vegetables and capsicum coulis

NAVARRIN D'AGNEAU

White wine lamb casserole, carrots and peas served with mash potato

POISSON DU JOUR

Fish of the day

DESSERTS

CRÊPES AU CHOCOLAT

Chocolate sauce on warm crepes

MOUSSE AU CHOCOLAT

Chocolate mousse with orange marmalade

GLACES & SORBETS MAISON

Homemade ice cream duo

PART DE FROMAGE

Slice of cheese

PLEASE NOTE, THE LUNCH MENU OFFERS CANNOT BE COMBINED WITH ANY OTHER OFFER OR PROMOTION. NOT AVAILABLE ON SPECIAL OCCASIONS OR PUBLIC HOLIDAYS.

FUNCTIONS AT CHEZ OLIVIER

Whether for a meeting away from the office; a function with Friends or Colleagues; or for more private events such as boutique weddings, birthdays, hens party, baby shower, or celebrating a special event – ask our manager for more information today so we can tailor a unique French restaurant experience to your individual needs!

With four private spaces, each with their own ambiance, Chez Olivier can easily accommodate up to 60 people.

CHEZ MADEMOISELLE

Welcome to the world of Coco Chanel, pure elegance and design. Exclusive venue with private bar, separate sound system and private bathroom. Up to 30 people, cocktail style only.

CHAMBRE BLEUE

Intimate and romantic this room can fit up to 14 people. With white, blue and red colours, this beautifully designed room will transport your guests to Paris Faubourg.

121 OR / AND 123 ROOMS

Full of natural light, majestic chandeliers and black & white photos, these larger rooms are perfect for any bigger gathering. Each can accommodate 30 people and can be combined to create a bigger space sitting up to 60 people.

**YOUR WAITER WILL BE HAPPY TO SHOW YOU
OUR FUNCTION PACKAGES**



DEGUSTATION MENU

95 PER PERSON

145 WITH MATCHING WINES

CHARCUTERIE MAISON

Assorted homemade pâtés, terrine, rillettes.

Rosé by Snobs Creek, Lake Eildon VIC

SOUPE À L'OIGNON

Onion soup with gratinés croutons

Pouilly-Fumé, Sav Blanc, Loire Valley (Fr)

GAMBAS AU PERNOD

Flamed garlic and herbs prawns with Pernod

Gyotaku, Alsace (Fr)

TROU COLONEL

Palate cleanser

BOEUF BOURGUIGNON

Beef in red wine sauce, bacon and mushrooms with a puff pastry top

Cabernet sauvignon, Bordeaux (Fr)

ADD CHEESE PLATTER TO SHARE +14

TRIO DU CHEF

Selection of 3 mini desserts

Billecart Salmon Brut Champagne, Mareuil sur Ay (Fr)



PLEASE NOTE, THE DEGUSTATION MENU MUST BE TAKEN BY THE ENTIRE TABLE.

WE CAN CATER FOR SPECIAL DIETARY REQUIREMENTS – JUST ASK YOUR WAITER.
THIS MENU IS NOT AVAILABLE ON SATURDAY NIGHT FOR THE FIRST SEATING.

ENTRÉES

FRUITS DE MER

HUÎTRES 3.9 EA

Freshly shucked oysters with red wine vinegar and shallots sauce (min 3)

HUÎTRES KILPATRICK 4.3 EA

Prosciutto and Worcestershire sauce on warm oysters (min 3)

COQUILLES ST JACQUES 21

Leek and champagne sauce on gratiné scallops (serve of 3)

MOULES COCOTTES 21

Mussels in white wine parsley and shallots creamy sauce

ENTRÉES

SOUPE À L'OIGNON 14.5

Onion soup with gratinés croutons

BISQUE DE FRUITS DE MER 22

Thick and creamy seafood soup

ESCARGOTS À LA BOURGUIGNONNE 19

Snails in garlic and herbs butter

GAMBAS AU PERNOD 19

Flamed garlic and herbs prawns with Pernod

CROUSTILLANT CHÈVRE & MIEL 22

Baked goat cheese, caramelised onions and honey in filo pastry, mixed leaves salad, walnuts and prosciutto (V possible)

CAMEMBERT RÔTI 25

Oven baked melting camembert and caramelised onions

PLATEAU DE CHARCUTERIES 35

Assorted homemade pâtés, terrine, rillettes...

TERRINE DE FOIE GRAS 28

20 gr foie gras terrine with chutney and toasts



MAINS

COIN VÉGÉTARIEN

SOUFFLÉ AU CHÈVRE 28 V

Goat cheese soufflé, cèpes mushroom sauce, asparagus and white truffle oil

VEGETARIAN COUSCOUS & ROASTED WINTER VEGGIES 28 V

Vegetarian couscous with cinnamon, sultanas, toasted almonds, topped with oven roasted winter vegetables and capsicum coulis

POISSONS & FRUITS DE MER

POISSON DU JOUR, MKT PRICE

Fish of the day

SOUPE DE POISSON 32

Traditional fish soup served with saffron aioli, croutons and cheese

CASSEROLES

BOEUF BOURGUIGNON 38

Beef in red wine sauce, bacon and mushrooms with a puff pastry top

SOURIS D'AGNEAU EN TAJINE 36

Slow cooked lamb shank, rosemary jus, couscous, cinnamon zucchini, caramelised onion and harissa sauce

RISOTTO DE CHAMPIGNONS AU FOIE GRAS POËLÉ 38

Parmigiano risotto, button mushroom, asparagus, pine nuts, topped with pan-fried Foie Gras and white truffle oil

CANARDS

CANARD À L'ORANGE 41

Roasted duck with orange sauce and pumpkin mash

CANARD CONFIT 34

Slow cooked duck leg, sautéed potato Sarladaises with chestnuts and mushrooms

MAGRET DU JOUR 41

Duck breast of the day

BOUCHERIE

TOURNEDOS ROSSINI 51

200 gr Black Angus Eye Fillet wrapped in prosciutto, slice of foie gras, mushroom sauce and white truffle oil served with mash potato

STEAK TARTARE 32

150 gr fine chopped raw Black Angus beef, brandy sauce and condiments

ENTRECÔTE 41

250 gr Black Angus Scotch Fillet, recommended medium rare

Sauces – Béarnaise (dinner only), mushroom, red wine or peppercorn

Sides – French fries, smoked potato or mash potato

FILET MIGNON 43

200 gr Black Angus Eye Fillet, recommended medium rare

Sauces – Béarnaise (dinner only), mushroom, red wine or peppercorn

Sides – French fries, smoked potato or mash potato

COTE DE BOEUF 80 (RECOMMENDED FOR TWO)

750 gr Great Southern MSA Rib Eye, cannot be cooked more than medium

Sauces – Béarnaise (dinner only), mushroom, red wine or peppercorn

Sides – French fries, smoked potato or mash potato

COCHON DU JOUR MKT PRICE

Pork of the day

SIDES

SALADE VERTE 8

Mixed leaves salad, balsamic vinegar and olive oil dressing

PURÉE DE POMMES DE TERRE 9

Creamy mash potato

POMMES DE TERRE FUMÉES 9

Smoked baby potato cooked in gravy with garlic

POMMES FRITES 10

Classic crispy shoestring French fries

HARICOTS VERTS 11

Green beans in garlic and herbs butter

ROASTED WINTER VEGETABLES 11

Oven roasted winter vegetables

DESSERTS

DOUCEURS

MOUSSE AU CHOCOLAT 14

Chocolate mousse with orange marmalade

POIRE BELLE HÉLÈNE 18

Poached pear in vanilla and spices, vanilla ice cream, chocolate sauce, toasted almonds

FONDANT AU CHOCOLAT 18

Self indulging chocolate fondant, vanilla ice cream

TARTE TATIN 18

Caramelised upside down warm apple tart, vanilla ice cream

CRÈME BRÛLÉE À LA VANILLE 16

Vanilla beans crème brûlée

CRÊPES SUZETTE 18

Flamed crêpes with orange and Cointreau sauce, vanilla ice cream

TRIO DU CHEF 17

Selection of 3 mini desserts

GLACES & SORBETS MAISON

HOMEMADE ICE CREAM & SORBET TRIO, CANNELE 12

EXTRA SCOOP 4

Today's flavours: Vanilla Bean, Chocolate or Pistachio ice cream
Strawberry, Raspberry, Passionfruit or Lemon sorbet

SAUCE 1.5

Chocolate / Raspberry coulis / Caramel

FROMAGES

PART DE FROMAGE 12

40 gr slice of cheese from our selection

PLATEAU DE FROMAGES 30

3 cheeses from our selection

OLIVIER'S SELECTION:

Bûche de Chèvre, Loire Valley

Roquefort Papillon, Aveyron

Gruyère, Suisse

Camembert Le Conquérant, Normandy

ALL DESSERTS MAY CONTAIN NUTS,
PLEASE LET US KNOW OF ANY ALLERGIES

