

DISTRICT *eight* PARIS BISTRO STEAK & WINE

We are a specialist wine restaurant that offer up to 40+ wines by the glass and steak from the best free-range farms in Australia

ESSENTIALS

BAGUETTE 50

House fired & cultured smoked butter

ANTIPODES, NZ 70

1 litre still or sparkling water

CLASSIC STARTERS

FRESH SHUCKED OYSTERS

Mignonette sauce

3 oysters 120 | 6 oysters 220

FRENCH ONION SOUP

Gruyère crouton 90

CHARRED CAULIFLOWER

Vadouvan & smoked yoghurt 110

PORK & PISTACHIO TERRINE

Fine herb salad 135

ROAST BONE MARROW

Anchovy, capers & parsley 130

MUSSELS MARINIÈRES

Charred baguette 140

BEEF TARTARE

Potato crisps 150

CAESAR SALAD

Baby lettuce, prosciutto, anchovy 135

SIMPLY STEAK

STEAK & FRITES COLLECTION

Served With Café de Paris Sauce,
Charred Onions & Frites

WESTHOLME STATION WAGYU 280 GRAMS

At Westholme, Queensland Australian cattle graze on pristine grass and are grain-fed to produce rich marbling and signature tenderness
270

RANGERS VALLEY HANGER 280GRAMS

Rangers Valley, New South Wales, Australia specialise in long fed pure Black Angus and Wagyu cross breeds to bring you the highest quality, best tasting, consistently tender and delicious beef 330

O'CONNERS STRIPLOIN 400 GRAMS

For over 25 years O'Connor Beef has been providing premium grass fed beef from the pristine Gippsland region of Victoria, Australia. Cattle graze on natural clover and rye grass that result in meat that is free of genetic modifications, hormones, antibiotic or chemical residues 380

DISTRICT EIGHT STEAK FOR TWO 800G

A limited selection of premium steak from boutique farms. Please ask our team for today's signature prime cut **Market Price**

CAKE & PASTRY

Made in house, French inspired cake for celebrations. Please ask our team for today's selection

Chocolate Tart

Lemon Tart

Fig & Frangipane

Cheesecake

MAIN

VEAL SHIN RAGU

Housemade fettuccine & gremolata 220

DUCK BREAST

Radicchio puree & blueberries 280

PORK & FENNEL SAUSAGE

Harissa & celeriac 220

KING PRAWNS

Meyer lemon puree & garlic butter 290

PORK CUTLET

White beans & apple puree 320

FISH DU JOUR

Market price

SIDES

FRITES

and mayonnaise 70

GREEN BEANS

Lemon olive oil & mint 70

LEAF SALAD

Pickled onion, french dressing 60

DESSERT & CHEESE

CHEESE Quince puree and baguette

1 cheese 70 | 2 cheese 130 | 3 cheese 190

FLEUR DU MAQUIS

Corsican ewe's milk
Semi soft, creamy & firm

BLEU D'AUVERGNE

South Central France cow's milk
Creamy & buttery blue

24 MONTH AGED COMTE

Unpasteurised cow's milk
Mild, firm and slightly sweet from
South Eastern France

BRILLAT SAVARIN

Super soft, triple cream cow's milk
Nutty, decadent & rich flavours