

DISTRICT *eight* PARIS BISTRO STEAK & WINE ELEMENTS

Strating from 6PM. 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
法國長麵包、煙燻牛油

ANTIPODES, NZ 70

1 litre still or sparkling water

CLASSIC STARTERS

FRESH SHUCKED OYSTERS

Mignonette sauce 新鮮生蠔、木犀草醬
3 oysters 120 | 6 oysters 220

FRENCH ONION SOUP

Gruyère crouton 90
法式洋蔥湯、芝士麵包粒

CHARRED CAULIFLOWER

Vadouvan & smoked yoghurt 120
烤椰菜花、Vadouvan 香料醬、煙燻乳酪

XO ESCARGOTS

Six French snails baked in XO butter, garlic & parsley
with baguette 150
焗法國蝸牛、牛油、大蒜、歐芹、法國長麵包

ROAST BONE MARROW

Anchovy, capers & parsley 130
烤骨髓、鯷魚、酸豆、歐芹

MUSSELS MARINIÈRES

White wine, garlic & parsley with charred baguette 160
法式白酒燴青口、烤法國長麵包

BEEF TARTARE

Potato crisps 150
生牛肉他他、香脆薯片

CAESAR SALAD

Baby gem, cos lettuce, white anchovy & prosciutto 135
凱撒沙律、迷你生菜、白鯷魚、巴馬火腿

BURRATA & LEEK

Poached leeks & black truffle vinaigrette 135
Burrata 水牛芝士、水煮韭菜、黑松露油醋汁

SIMPLY STEAK

STEAK & FRITES COLLECTION

Served with Café de Paris Sauce, Charred Onions & Frites
所有牛扒均會配巴黎牛油汁、烤洋蔥、薯條

CARRARA WAGYU FLANK 280 GRAMS

Carrara 和牛腹肉
Full blood Wagyu cattle grazed on pristine grass at
Conondale in Queensland. Grain-fed for 100 days to
produce rich marbling and signature tenderness 270

RANGERS VALLEY HANGER 280 GRAMS

Rangers Valley 牛腹肉牛扒
Rangers Valley, New South Wales, Australia
specialises in long-fed pure Black Angus and
Wagyu cross breeds. Highest quality, best tasting,
consistently tender and delicious beef 330

O'CONNOR STRIPLOIN 400 GRAMS

O'Connor 西冷牛扒
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 meat so that it is free of genetic
modifications, hormones or antibiotics 380

CHÂTEAUBRIAND 400 GRAMS FOR TWO PERSONS

'Châteaubriand' 牛柳
Ashleigh Park - Family owned for over 188 years,
located in Southern New South Wales. Cattle are an
Angus / Holstein cross with access to abundant high
quality water, grain and local fodder producing the
most tender of steaks 780

CAKE & PASTRY 75

Chocolate Tart 朱古力撻

Lemon Tart 檸檬撻

Cheesecake 芝士蛋糕

Éclair 閃電泡芙

MAIN

MUSHROOM TAGLIATELLE

Black truffle & goats' cheese 185
蘑菇闊條麵、黑松露、羊奶芝士

OX CHEEK PAPPARDELLE

Made in house rich beef ragout & parmesan 180
自家燉牛面頰寬帶麵、巴馬臣芝士

DUCK BREAST

Radicchio purée & blueberries 280
鴨胸、紅菊苣蓉、藍莓

PORK & FENNEL SAUSAGE

Harissa & celeriac 180
豬肉、茴香香腸、Harissa 香料醬、芹菜

KING PRAWNS

Meyer lemon purée & garlic butter 290
大蝦、檸檬蓉、蒜蓉牛油

PORK CUTLET

White beans & apple purée 290
香煎豬排、白豆、蘋果蓉

SPANISH MACKEREL 260

Braised fennel with a saffron & mussel sauce
西班牙鯖魚、燴茴香、藏紅花、青口汁

SIDES

FRITES 薯條、蛋黃醬
& mayonnaise 70

GREEN BEANS 青豆、檸檬橄欖油、薄荷葉
Lemon olive oil & mint 70

LEAF SALAD 雜菜沙律、醃洋蔥、法式沙律汁
Pickled onion, french dressing 60

DESSERT & CHEESE

CHEESE Quince purée and baguette
1 cheese 70 | 2 cheese 130 | 3 cheese 190

精選法國芝士、榲桲蓉、法國長麵包

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