

Ette Spring Menu

2025

ette

10 BRIDGE ST.

A warm, intimate restaurant and bar where exceptional flavours meet outstanding local produce. Ette - meaning “small one” in French - reflects our charm in simplicity, thoughtfulness and quiet confidence.

Our menu celebrates the best of each season, from \$9.50 snackettes and \$39 mains to hand-selected premium steaks. Championing Australia's growers, farmers and producers, we source close to home, reducing food miles while showcasing ingredients at their seasonal peak.

Settle into our signature ambiance - a theatrical open kitchen and bar that draws you into the heart of the experience, yet still offers the comfort of a tucked-away, private setting.

Welcome to Ette.

Greetings from Michael Broome

Hidden among the city's bustle, Ette is my cherished little retreat, created to share what I love most with you. Every dish and every bottle of wine has been thoughtfully selected, with an emphasis on sustainability and supporting our local farming community - because great hospitality should also do good.

Whether you're here sealing a deal over a corporate lunch, stealing a moment for a romantic date night, or (my personal favourite) stretching out a long, laughter-filled lunch, I'm genuinely grateful you've chosen Ette.

My dedicated team is here to make you feel not just welcome, but at home. So settle in, relax, and let us take care of the details - after all, those drinks aren't going to drink themselves!

Yours in hospitality (Minster of Good Times),

Mike Broome (Broomie)

A note from Adam Grimsley, Head Chef

For me, Ette is about celebrating the very best seasonal, locally sourced ingredients, cooked with care and inspired by flavours from around the world. The lava rock grill is my partner in crime, it plays a central role in the dishes I bring to your table today. From our signature snackettes to hand-selected steaks, each dish is crafted to leave a lasting impression and, I hope, a smile on your face.

Enjoy every bite, and let your meal here be a moment to savour.

A note from Claudio Matricini, Beverage Director

At Ette, the cocktails play just as hard as the food - expect house-made infusions, fresh seasonal flair and cheeky twists on the classics. We have also handpicked some wines that know exactly how to flirt with your taste buds. When you've finished dining, slide over to the bar for a signature sip - like the irresistible Ettespresso Martini - and end your night on a delicious high note.

Dare my bartenders to make you anything - you came for one drink, you'll stay for ten and won't want to leave.

On Arrival

Amuse-Bouche

From the French for “mouth amuser”, a complimentary surprise designed to awaken the palate with the flavours of our kitchen.

House-Made Focaccia & Oils - \$5

House-made using type 00 flour for a light, airy dough. Served with 7 year aged balsamic and Australian olive oil.

Oysters

Sydney Rock Natural - \$6 Each | \$35 Half Dozen | \$68 Dozen

XL oysters from Pambula, where the rivers meet the Pacific Ocean - hailed as some of the world's finest.

Add Chardonnay Mignonette - \$3

A light dressing of Chardonnay vinegar, finely diced shallots and cracked pepper.

Wine Pairing: 2024 Henschke 'Peggy's Hill' Riesling - Eden Valley, SA - \$65

Snackettes

\$9.50

Marinated Olives, Sun-Dried Tomatoes

A selection of four premium Australian-grown olives, naturally cultivated in Toolunka Creek.

Pork Crackling, Spiced Apple

Steamed and slow-roasted to crispy perfection, seasoned with paprika and salt, served with a sweet and spiced cinnamon-apple dip.

Sashimi Mosaic, Passionfruit, Finger Lime & Coconut Ceviche

A trio of fresh fish bound together, seasoned with nori and elevated with tropical citrus notes including native finger lime.

Olasagasti Anchovies, Lemon Olive Oil, Nasturtium

Hand-prepared anchovies of exceptional quality, sourced from the Cantabrian Sea using traditional methods.

Crispy Zucchini Flower, Cream Cheese, Jalapeño, Wild Honey

Stuffed with cream cheese and jalapeño, fried in a light batter for a delicate, crispy finish.

Charred Lamb Rib, Baba Ganoush, Guindillas, Pomegranate

Cowra lamb from NSW, marinated and sous-vide overnight, then charred for a tender, flavour-packed finish.

Conettes

\$9 Each | All 4 - \$32

Yellowfin Tuna Tartare, Lemon, Calabrian Chilli, Whipped Avocado, Seaweed Cone

Premium sashimi-grade yellowfin tuna from Ulladulla, NSW, silky tuna meets spicy Calabrian chilli, creamy whipped avocado, and crisp seaweed for a textural delight.

Beef Tartare, Confit Egg Yolk, Mustard Emulsion, Onion Cone

Made from the trim of our prime cuts, this tartare is rich and savoury, with tangy mustard notes, a silky confit yolk and a crisp finish.

Chicken Liver Parfait, Caramelised Onion Jam, Charcoal Cone

Creamy chicken liver parfait sourced from NSW farms, perfectly paired with sticky, house-made caramelised onion jam and a crisp charcoal cone.

Beetroot Tartare, Merlot Vinegar, Goat's Curd, Beetroot Cone

Diced beetroot tossed in our vibrant Merlot vinegar dressing, topped with whipped goat's curd from Meredith Dairy - a sustainable, family-run farm in Victoria - served in a delicate beetroot cone.

Diggette Station

\$99pp

Graze your way through all 10 of our signature snackettes and conettes, with a snack-sized pavlova to finish.

Main Course

\$39

Land

Herb Crusted Rack of Cowra Lamb, Minted Pea, Beetroot Ketchup, Red Wine Jus

Three cutlets of Cowra lamb from NSW, sous-vide and finished over flame, served with a fresh sprig of garnish. This harmonious pairing of succulent lamb, bright and fresh accompaniments, and a silky jus that brings all the flavours together.

Wine Pairing: 2023 Tamar Ridge Pinot Noir - Tamar Valley, TAS - \$100

Sea

Barramundi, Blood Orange Beurre Blanc, Crispy Prosciutto, Sea Blite

Cairns-caught saltwater barramundi, paired with new-season blood orange and locally grown sea blite. The tender, flaky fish is elevated by a citrus beurre blanc and the contrasting crunch of prosciutto, creating a perfect balance of textures and flavours.

Wine Pairing: 2022 Scarborough 'Yellow Label' Chardonnay - Hunter Valley, NSW - \$70

Grain

Asparagus & Pea Risotto, River Mint, Watercress, Pine Nut, Pecorino

Celebrate Spring with New Season Australian asparagus, foraged river mint and local watercress. Creamy Koshihikari rice delivers delicate, flavourful bites, enriched with toasted pine nuts and pecorino, highlighting fresh green notes and a subtle, nutty depth.

Wine Pairing: 2023 Francesca Poggio 'Nuvole' Gavi - Piedmont, Italy - \$85

Steaks

All served with watercress and braised eschallot

Riverine Sirloin 200g - \$46

Sourced from the Riverine region of NSW, this sirloin is grain-fed for 100 days, delivering a tender cut with consistent marbling and a refined, balanced flavour.

Wine Pairing: 2023 Clarence House Estate Reserve Pinot Noir - Coal River, TAS - \$65
2021 Dalla Mia Finestra - Cabernet Sauvignon - Yarra Valley, VIC - \$85

Coppertree Farms Eye Fillet MBS 4 220g - \$59

A rare delicacy sourced from retired Friesian dairy cows, this fillet is tender and deeply flavourful.

Wine Pairing: 2023 Mike Press Pinot Noir - Adelaide Hills, SA - \$75
2022 Font du Vent Côtes du Rhône GSM Blend - Rhône Valley, FRA - \$85

David Blackmore Inside Skirt MBS 9+ 200g - \$89

From Australia's leading Wagyu producer, this 9+ fullblood Wagyu is celebrated as some of the finest in the world.

Wine Pairing: 2022 Yabby Lake Single Vineyard Pinot Noir - Mornington Peninsula, VIC - \$80
2022 Escarpment Pinot Noir - Martinborough, NZ - \$135

Westholme Sirloin MBS 4-5 600g - \$139

Sourced from Australia's northern rangelands, this Wagyu sirloin offers richness, tenderness, and exceptional marbling.

Wine Pairing: 2023 La Chablisienne 'Pas Si Petit' Petit Chablis - Burgundy, FRA - \$145
2021 Torbreck "The Struie" Shiraz - Barossa Valley, SA - \$140

Kidman Ribeye MBS 4-5 1kg - \$249

Pasture-raised across Queensland and the Northern Territory, this ribeye cut boasts exceptional quality and marbling, with a hearty, succulent character from the beef rib primal.

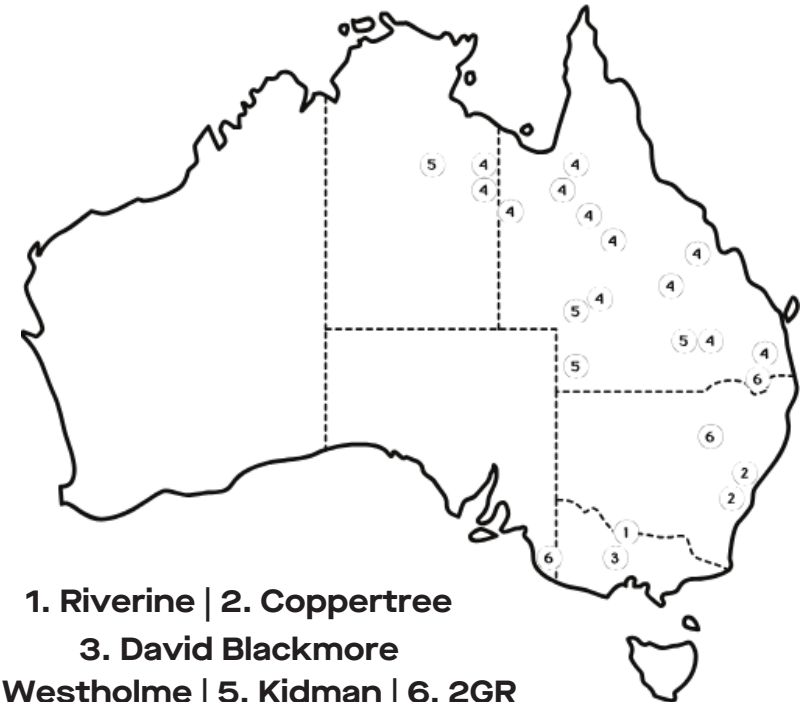
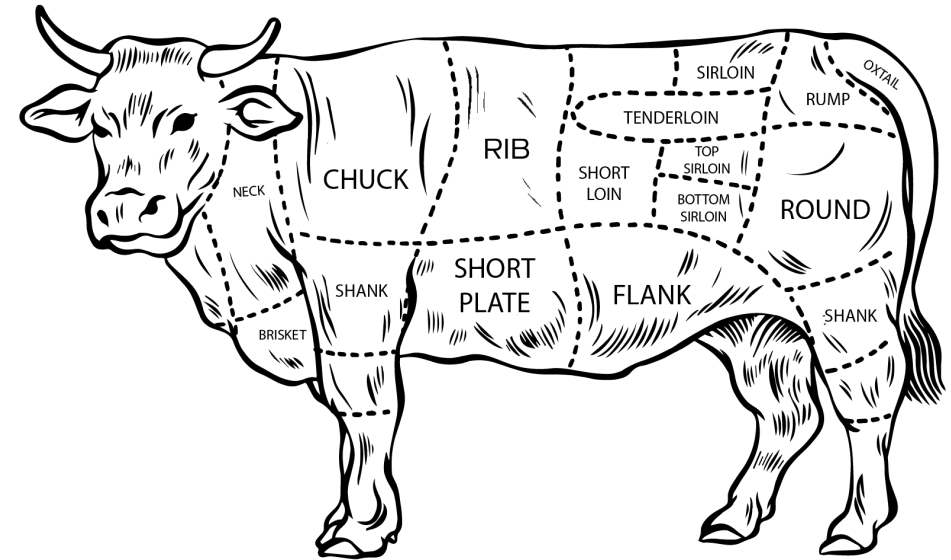
Wine Pairing: 2019 Tenuta Cucco Serralunga d'Alba Barolo - Piedmont, ITA - \$210
2022 Cuilleron Côte Rôtie - Rhone Valley, FRA - \$240

2GR Full Blood Wagyu Tomahawk MBS 6-7 1.5kg - \$579

An indulgent statement cut from Gina Rinehart's 2GR herd - one of the largest and most premium fullblood Wagyu herds in Australia.

Wine Pairing: 2018 Ciacci Piccolomini 'Brunello di Montalcino' - Tuscany, ITA - \$295
2019 Domaine Chante Cigale Châteauneuf-du-Pape - Rhone Valley, FRA - \$156

Discover Where Your Steak Comes From



1. Riverine | 2. Coppertree
3. David Blackmore
4. Westholme | 5. Kidman | 6. 2GR

Sauces

\$4

Sauce au Poivre

A classic French peppercorn sauce, rich and velvety, with a bold, subtly spicy kick.

Chimichurri

Fresh herb sauce with garlic, chilli, vinegar and olive oil

Béarnaise

A silky, buttery emulsion infused with tarragon and eschallots.

Bourbon BBQ

A smoky, slightly sweet barbecue sauce with a hint of bourbon warmth.

Blue Cheese

Creamy and tangy, with the distinctive depth of blue cheese, adding richness and a punch of flavour.

Sides

\$14

Signature Shoestring Fries

Lightly dusted with our signature seasoning for the perfect crunch.

Creamed Pomme Puree

Silky smooth potato purée, rich and buttery.

Baked Eggplant, Napoletana, Buffalo Mozzarella, Basil

Tender eggplant baked in a vibrant Napoletana sauce, topped with creamy buffalo mozzarella and fresh basil for a fragrant, indulgent finish.

Local Leaves, Honey & Mustard Dressing, Eschallot

A fresh, crisp medley of local greens tossed in a balanced honey and mustard dressing, finished with finely sliced eschallots.

Wild Honey Glazed Pumpkin, Feta, Pomegranate

Sweet, roasted pumpkin glazed with wild honey, paired with creamy feta and pomegranate seeds.

Poached Asparagus, Lemon Ricotta, Macadamia, Chilli Oil

Tender asparagus spears with zesty lemon ricotta, crunchy macadamias, and a drizzle of chilli oil.

Desserts

\$18

Lemon Verbena & Blueberry Pavlova, Chantilly Cream, Blueberry Compote, Almond Crumble

Meringue dessert of Australian origin, topped with lightly whipped chantilly cream infused with fresh lemon verbena and finished with new season locally grown blueberries.

Chocolate Fondant, Salted Caramel Gelato, Chocolate Crunch

A rich, indulgent chocolate sponge with a molten centre, served alongside velvety salted caramel gelato and a crisp chocolate crunch adding texture.

Selection of Gelato, Honeycomb, Hundreds & Thousands

Australian gelato from Gelista, topped with a nostalgic sprinkle of Hundreds & Thousands and crunchy honeycomb.

Affogato - Espresso Over Vanilla Gelato \$12 | Add Liqueur \$6

Smooth vanilla gelato served with a shot of hot espresso, with an optional liqueur for a luxurious twist.

Cheese Plate

\$35

Chef's Selection Paired with Wild Honey, Quince, Grapes, Crostini

Dessert Cocktail

ETTESPRESSO MARTINI

Ketel One, Mascarpone, Irish Cream, Coffee, Dark Chocolate

23

Dessert Wine

NV	Rosewood Chambers 'Muscat'	Rutherglen, Victoria	16
2004	Stanton & Kileen Vintage Port	Rutherglen, Victoria	18
2018	Bernardins Muscat Beaufort de Venise	Rhone Valley, France	20

Digestives

Amaro Averna	11
Amaro Montenegro	11
Limoncello	11

