



LA BOUCHERIE



Local . French . Brasserie

MENU

Discover La Cuisine, Enjoy Bon Appétit

3B Old Northern Road
Baulkham Hills NSW 215

Starters

Pain Maison 9

Baguette, Cultured Butter

Olives Marinées 12

House marinated olives, Herbs, Olive oil

Entrees

Oysters 32

½ doz Fresh oysters, Champagne mignonette

Foie Gras Crostini 32

Pan-seared foie gras, Apricot Chutney, Caramelised onion, Hazelnut, Crostini

Charcuterie & Brie 38

Saucisson, Choice of soft cheese or hard cheese, Cornichons, Baguette, Fig jam | **Add on Cheese +19**

Salade d'Automne 28

Goat cheese, Pumpkin, Pear, Peach, Lemon Jam dressing

Fricassée d'Escargots 29

Escargots, Mushrooms, Garlic, Butter, Crostini

Wagyu Tartare de Bœuf 36

Hand-cut Wagyu Beef Tartare, Anchovy cream, Egg yolk, Potato Crisps

Scallop Crudo 36

Scallops, Watermelon Radish, Persimmon

Crab Cigar 27

Fried Cigar, Crab, Chives, Capers dust

Mains

Bone Marrow 41

Two Roasted marrow, Wagyu Beef Tartare, Garlic Parsley Crumbs, Baguette | **Add extra marrow +\$19**

Risotto aux Champignons 40

Arborio rice Mushroom Risotto, Parmesan

Filet de Bœuf Wagyu 61

200gm Wagyu Beef Eye Fillet, Black Garlic, Truffle purée, Eschalot, Mushrooms

Côte de Porc Grillée 48

Aged Pork Cutlet, Cauliflower purée, Kai lan, Caramelised Apple, Grapes

Magret de Canard Affiné 58

Aged Duck Breast, Plum purée, Blackberries, Cabbage

Poisson du Marché 49

Market fish, Leek foam, Fried cavolo

Steaks

Black Angus MBS2+ Striploin 47

350gm Charcoal grilled Striploin, Frites, Café de Paris Butter

Wagyu MBS3+ Striploin 64

350gm Charcoal grilled True North Striploin, Frites, Café de Paris Butter

Wagyu MBS5 Scotch Fillet 94

350gm Charcoal grilled Scotch Fillet, French-style mashed potatoes, Café de Paris butter

Wagyu MBS9+ Scotch Fillet 138

350gm Charcoal grilled Scotch Fillet, French-style mashed potatoes, Red Wine Jus

Tomahawk 195 (For two)

1~1.2kg Charcoal grilled Tomahawk, French-style mashed potatoes, Sautéed Seasonal greens, Café de Paris Butter, Red wine jus

Sauces 4 each

Red wine jus | Au poivre | Mushroom sauce

Desserts

Crème Brûlée 23

Classic Vanilla Custard, Kaffir Lime Sugar, Raspberry

Poire Pochée 22

Red wine poached pear, Red Wine Syrup, Crème Chantilly

Crêpes Suzette 26

Crêpes, Chocolate ganache, Orange, Caramel

Basque Cheesecake 23

House baked burnt cheesecake, Vanilla ice cream

Kids

3 Course + Drinks 39

Main (Choose 1) Steak | Risotto aux Champignons

Sides (Choose 1) Frites | Pommes Puree

Dessert House Made Vanilla Ice Cream

Drinks (Choose 1) Coke Classic/Zero | Lemonade | Apple Juice | Pineapple Juice

Beverages

Water 5

Bottle of Still or Sparkling Water

Coffee 6

Espresso | Cappuccino | Flat White | Long Black | Café Latte

Tea 6

English breakfast | Earl Grey | Peppermint | Lemon Twist | Green Tea

Soft Drinks 6

Coke | Lemonade | Pineapple Juice | Apple Juice

Sides

Sautéed Seasonal Greens 15

Green Vegetables, Roasted cauliflower purée, Almonds

Red Oak Salad 15

Red oak lettuce, White balsamic vinaigrette

Carottes Rôties 15

Roasted carrots, Honey, Thyme, Yoghurt

Frites 15

Shoestring fries, Rosemary salt

Pommes Purée 15

Silky mashed potatoes

Complimentary condiments: Dijon | Wholegrain | Hot English Mustard, Aioli, Tomato, BBQ, Tabas

Set Menu

French Experience 135

Still or Sparkling Water | Wine Pairing Add on + \$29 Two pairing wines

Arrival Experience

Veuve D'Argent Cuvée Prestige Blanc de Blancs Brut - One Glass

Pain Maison

Baguette, Cultured Butter

Oysters 3 fresh oysters, Champagne mignonette

Entrée (Choose 1)

Wagyu Tartare de Bœuf

Hand-cut Wagyu Beef Tartare, Lime, Anchovy cream, Potato Crisps

Fricassée d'Escargots

Escargots, Mushrooms, Garlic, Butter, Crostini

Salade d'Automne

Goat cheese curd, Pumpkin, Pear, Peach, Lemon Jam dressing

🍷 Marc Bredif Vouvray, Chenin Blanc | FR

Mains (Choose 1)

Risotto aux Champignons

Arborio rice Mushroom Risotto, Parmesan

Côte de Porc Grillée

Aged Pork Cutlet, Cauliflower purée, Kai lan, Caramelised Apple, Grapes

Black Angus MBS2+ Striploin

350gm Charcoal grilled Striploin, Frites, Café de Paris Butter

+\$14 Wagyu MBS3+ Striploin

350gm Charcoal grilled True North Striploin, Frites, Café de Paris Butter

🍷 Domaine Maire & Fils GN Cotes du Jura Pinot Noir | FR or

🍷 Domaine Bila-Haut L'Esquerda Shiraz | FR

Sides To Share (Choose 1 per 2 person)

Sautéed Seasonal Greens

Green Vegetables, Roasted cauliflower purée, Almonds

Red Oak Salad

Red oak lettuce, White balsamic vinaigrette

Desserts (Choose 1)

Crêpes Suzette

Crêpes, Chocolate ganache, Orange, Caramel

Poire Pochée

Red wine poached pear, Red Wine Syrup, Crème Chantilly

French Trio 99

Still or Sparkling Water | Wine Pairing Add on + \$29 Two pairing wines

Starter

Pain Maison

Baguette, Cultured Butter

Entrée (Choose 1)

Wagyu Tartare de Bœuf

Hand-cut Wagyu Beef Tartare, Lime, Anchovy cream, Egg yolk, Potato Crisps

Fricassée d'Escargots

Escargots, Mushrooms, Garlic, Butter, Crostini

Salade d'Automne

Goat cheese curd, Pumpkin, Pear, Peach, Lemon Jam dressing

🍷 Marc Bredif Vouvray, Chenin Blanc | FR

Mains (Choose 1)

Risotto aux Champignons

Arborio rice Mushroom Risotto, Parmesan

Côte de Porc Grillée

Aged Pork Cutlet, Cauliflower purée, Kai lan, Caramelised Apple, Grapes

Black Angus MBS2+ Striploin

350gm Charcoal grilled Striploin, Frites, Café de Paris Butter

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🍷 Domaine Maire & Fils GN Cotes du Jura Pinot Noir | FR or

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Desserts (Choose 1)

Crêpes Suzette

Crêpes, Chocolate ganache, Orange, Caramel

Poire Pochée

Red wine poached pear, Red Wine Syrup, Crème Chantilly

Degustation 168

7 Tasting Courses + Still or Sparkling Water + Pain Maison
Wine Tasting Add on + \$69 Five pairing wines

Salade d'Automne

Goat cheese curd, Goat cheese curd, Pumpkin, Pear, Peach, Lemon Jam dressing

Fricassée d'Escargots

Escargots, Mushrooms, Garlic, Parsley, Chervil, Crostini

🍷 Morrison's Gift, Chardonnay | WA 60ml

Wagyu Tartare de Bœuf

Hand-cut Wagyu Beef Tartare, Lime, Anchovy cream, Egg yolk, Potato Crisps

🍷 Domaine Maire & Fils GN Cotes du Jura Pinot Noir | Jura FR 60ml

Crab Cigar

Fried Cigar, Crab, Chives, Capers

🍷 Domaine de La Baume Sauvignon Blanc | Languedoc FR 60ml

Côte de Porc Grillée

Aged Pork Cutlet, Cauliflower purée, Kai lan, Caramelised Apple, Grapes

🍷 Famille Perrin Réserve Côtes-du-Rhône Rouge GSM | Rhône Valley FR 60ml

Poisson du Marché

Market fish, Leek foam, Fried cavolo

Basque Cheesecake

House baked burnt cheesecake with vanilla ice cream

🍷 Frangelico | IT



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