

DEGUSTATION \$139

8 course tasting menu

Baguette

Served Warm, house cultured butter NF

Goat Cheese Salad

Fruits, Vegetables, Lemon jam dressing NF GF V

Crab Cigar

Blue swimmer crab, chilli mayo, caper dust ANF

Escargots

Snails, Confit garlic, Anchovy, Parsley oil, Crostini NF

Beef Tartare

Hand cut Wagyu Eye Fillet, Egg Yolk, Anchovy cream, Potato crisps NF GF

Pork Cutlet

14 days Dry Aged, Jerusalem Artichoke, Gai lan NF GF

Fish Fillet

Market Fish, Leek cream, cavolo nero ANF GF

Basque Cheesecake

House Baked Burnt, House made Vanilla Ice Cream NF

ABOUT LA BOUCHERIE

We bring the taste of Paris to the Hills District, combining French culinary heritage with modern Australian refinement. Our menu showcases premium steaks, aged meats, sustainable seafood, seasonal produce, and timeless French classics presented with contemporary elegance.

Address

3B Old Northern Road
Baulkham Hills NSW 2153

Phone

(02) 9686 7454

Website

www.laboucherie.com.au

Email

info@laboucherie.com.au

Parking

Convenient council parking is available at:
Raemot Lane (rear of venue)
Railway Street (adjacent to venue)

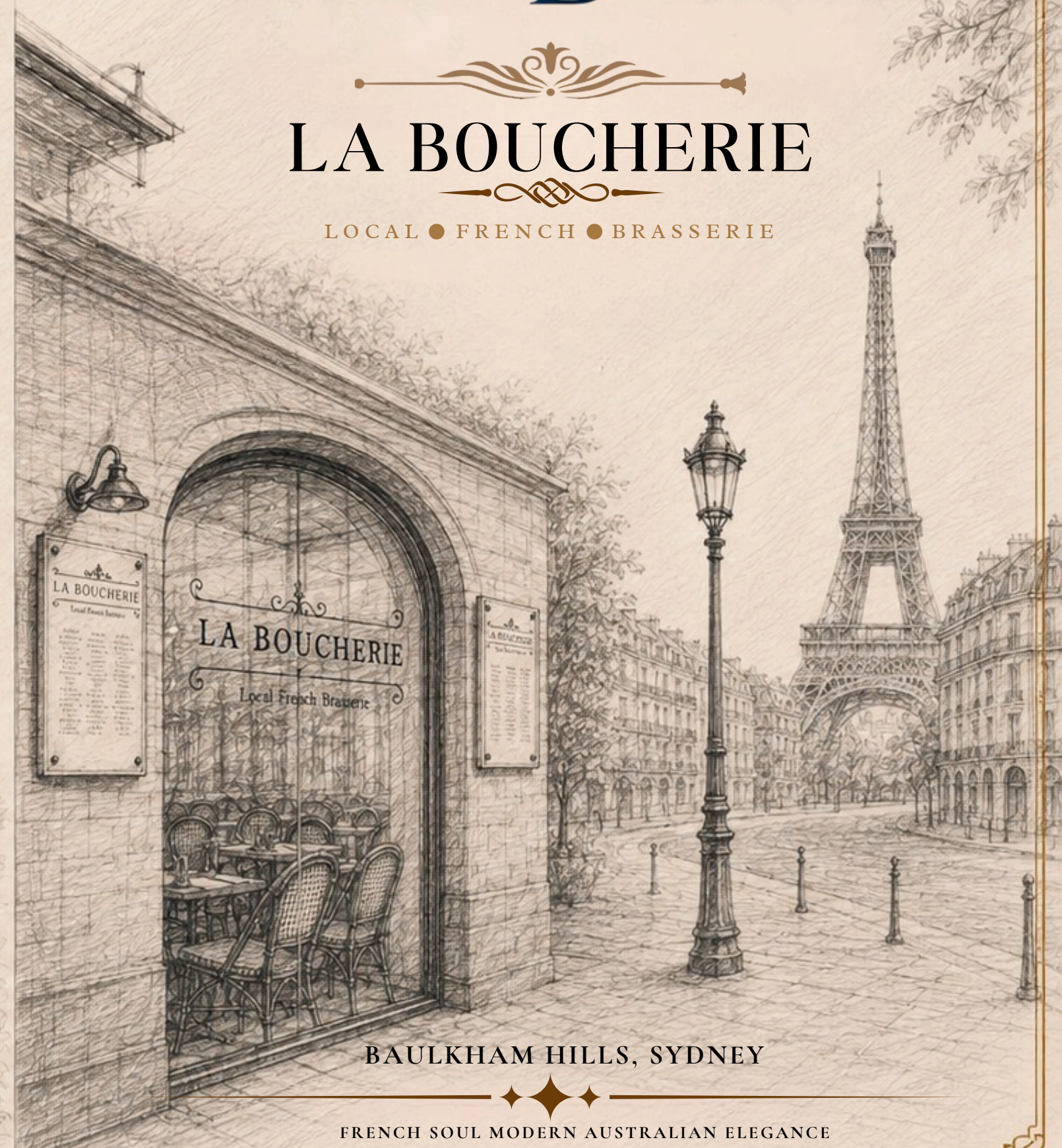
Sign Up



LB

LA BOUCHERIE

LOCAL ● FRENCH ● BRASSERIE



BAULKHAM HILLS, SYDNEY

FRENCH SOUL MODERN AUSTRALIAN ELEGANCE

LA BOUCHERIE

LOCAL • FRENCH • BRASSERIE

ASK US ABOUT TODAY'S
OFF-MENU SPECIALS.

APPETIZERS

Baguette +\$9

Served Warm, house cultured butter NF

Olives +\$12

House marinated, herbs NF GF DF V

Crab Cigars +\$27

Blue swimmer crab, chilli mayo, caper dust A NF

Coffin Bay Oysters +36

½ doz freshly shucked to order,
Champagne mignonette A NF GF DF

Seared Foie Gras Crostini +\$32

Ernest Soulard, Apricot chutney,
Caramelised onion, Hazelnuts I DF

2 COURSES \$69

3 COURSES \$85

WEDNESDAY, THURSDAY & SUNDAY
PER PERSON

2 COURSES \$79

3 COURSES \$95

FRIDAY & SATURDAY
PER PERSON

ENTREES

French Onion Soup

Caramelised Onions, Comte Cheese NF

Goat Cheese Salad

Fruits, Vegetables, Lemon jam dressing NF GF V

Seared Scallops

Carrot purée, Roasted croutons M NF

Escargots

Snails, Confit garlic, Anchovy, Parsley oil,
Crostini NF

Beef Tartare

Hand cut Wagyu Eye Fillet, Egg Yolk,
Anchovy cream, Potato crisps NF GF

Baked Camembert

Warm Brie, Honey, Thyme, Crostini NF

Bone Marrow

2 Beef Bones, Beef tartare, Grilled baguette NF
(+\$9 | +\$15 Supplement for extra bone)

Charcuterie & Brie

40g Artisanal Saucisson, Cornichons, House made
Fig jam, Roasted Hazelnuts, Honeycomb,
Croutons **(+\$13 Supplement)**

MAINS

Fish Fillet

Market Fish, Leek cream, cavolo nero ANFGF

Ratatouile

Zucchini, Aubergine, Capsicum, Nap sauce NF GF V

Pork Cutlet

14 days Dry Aged, Jerusalem Artichoke, Gai lan NF GF

Beef Bourguignon

Overnight Beef Burgundy, Speck, Mash potatoes NF GF

Striploin

Jack's Creek Black Angus MBS3 Charcoal Grilled
350gm, Fries, Café de Paris butter NF GF

Duck Breast

14 days Dry Aged 220gm, Plum purée, Blackberry,
Cabbage NF GF **(+\$12 Supplement)**

Eye Fillet

1824 Australian Wagyu Charcoal Grilled 200gm,
Black garlic purée, Mushroom, Eschallot NF, GF
(+\$15 Supplement)

Lamb Backstrap

250gm Loin, Pea purée, Grilled Asparagus,
Paloise Sauce NF, GF **(+\$19 Supplement)**

Bavette

1824 Australian Wagyu MBS5 Charcoal grilled
Flap 250gm, Bordelaise Sauce, Fries
(+\$26 Supplement)

Scotch Fillet

1824 Australian Wagyu MBS5 Charcoal grilled
350gm, Mash Potatoes, Café de Paris Butter NF GF
(+\$49 Supplement)

Tomahawk

Jack's Creek Black Angus MBS3 Charcoal
grilled Bone-in Rib Eye 1.2kg, Mash Potatoes,
Café de Paris Butter NF GF
(+\$134 Supplement for 1 | \$89 Supplement for 2)

Sauces +\$3

Red Wine Jus | Pepper Corn Jus | Mushroom Sauce

SIDES

Red Oak Salad +\$15

Lettuce, White balsamic vinaigrette GF V

Sautéed Greens +\$15

Seasonal Greens, Cauliflower purée, Almonds GF V

Roasted Cauliflower +\$15

Flash Fried, roasted garlic sauce NF GF V

Fries +\$15

Shoestring Fries, Rosemary salt NF GF DF V

Mash Potatoes +\$15

Creamy potato purée, Gruyère NF GF V

DESSERTS

Crème Brûlée

Vanilla bean custard, Kaffir Lime Sugar NF GF

Poached Pear

Mulled wine syrup, Crème anglaise,
Crème chantilly NF

Basque Cheesecake

House Baked Burnt, House made Vanilla
Ice Cream NF

Affogato

Frangelico, House made Vanilla
Ice Cream, Espresso NF GF

BEVERAGES

Soft Drinks +\$6

Still | Sparkling | Coke | Lemonade |
Apple Juice | Pine Apple Juice

Hot Drinks +\$6

Espresso | Cappuccino | Flat White | Café
Latte | English Breakfast | Earl Grey | Pepper
Mint | Lemon Twist | Green Tea

A - Australian, I - Imported, M-Mixed NF - Nutfree GF - Gluten Free DF - Dairy free V - Vegetarian

Additional Entree \$32 | Main \$47 | 15% surcharge on public holidays. 10% surcharge on Sundays. Card surcharge apply.

All dishes are freshly prepared and cooked to order. Our menu contains allergens and is prepared in a kitchen that handles nuts.