

DEGUSTATION \$139

8 course tasting menu

BAGUETTE 1
Warm loaf, house-cultured butter · NF V

SALADE DE CHÈVRE 2
Goat cheese, Seasonal fruits and vegetables, lemon jam dressing · NF GF V

CIGARES DE CRABE 3
Blue swimmer Crab Cigars, Chilli mayonnaise, Caper dust · A NF

ESCARGOTS 4
Snails, confit garlic, anchovy, parsley oil, crostini · NF

TARTARE DE BŒUF 5
Wagyu Eye fillet Tartare, Pasteurised Egg yolk, Anchovy cream, Potato crisps · NF GF

CÔTE DE PORC 6
14-days dry-aged pork cutlet, Jerusalem artichoke, Gai lan · NF GF

POISSON DU MARCHÉ 7
Market fish, Leek foam, Cavolo nero · A NF GF

BASQUE CHEESECAKE 8
House-baked cheesecake, Vanilla ice cream · NF GF V

MENU ENFANT \$49

5 course - 12 years and under

NUAGE COCO 1
Coconut purée, Pineapple Juice, Vanilla syrup, lime, soda

BAGUETTE 2
Warm loaf, house-cultured butter · NF V

CIGARES DE CRABE 3
Blue swimmer Crab Cigars, chilli mayonnaise, Caper dust · A NF

PETIT STEAK 4
Striploin 100g charcoal grilled, Frites, Tomato sauce · NF GF

GLACE MAISON 5
House-made Vanilla Ice cream · NF GF V

BOISSONS

Bottomless 90mins \$49*

CHAUDES \$6
Espresso | Cappuccino | Flat White | Café Latte | English Breakfast | Earl Grey | Peppermint | Lemon Twist | Green Tea

FRÂICHES \$6
‘Purezza’ Still | ‘Purezza’ Sparkling | Coke | Coke Zero | Lemonade | Apple Juice | Pineapple Juice

LES SANS ALCOOL \$16
Lemon Lime Bitters | Apple & Ginger Delight | Lychee Lemon Soda | Passion Citron Vert

BIÈRES & CIDRES \$16
Great Northern Super Crisp 330ml | Lager – 3.5% | Australia
Great Northern Super Crisp Zero 330ml | Lager – 0% | Australia
Somersby 330ml | Apple Cider – 4.5% | Australia
Mountain Culture Status Quo 355ml | Pale Ale - 5.2% | Australia
Balter 375ml | XPA - 5% | Australia

BIÈRES INTERNATIONALES \$19

Kostritzer 500ml | Schwarzbier – 4.8% | Germany
Asahi 330ml | Lager – 5% | Japan
Kronenbourg 1664 330ml | Lager – 5% | France
Delirium Tremens 330ml | Ale – 8.5% | Belgium
Duvel 330ml | Golden Ale – 8.5% | Belgium
Tennent's 500ml | Lager – 5% | Scotland

APÉRITIFS 30ml \$19

Suze | 20% | France
RinQuinQuin à la Pêche | 17% | France
Domaines Orange Colombo | 15% | France
Lillet Rose | 17% | France
Duval Pastis | 45% | France

DIGESTIFS 30ml \$19

Frangelico Hazelnut | 20% | Italy
Baileys The Original Irish Cream | 17% | Ireland
Tia Maria | 20% | Italy
Cointreau | 40% | France
Massenez Birdseye Chilli Liqueur | 25% | France
Massenez White Cocoa Liqueur | 25% | France
Grand Marnier | 40% | France
Vanille de Madagascar | 20% | France
Giffard Coconut Liqueur | 18% | France
Giffard Maraschino Fruit Liqueur | 25% | France
Lark Slàinte Tasmanian Whisky Liqueur | 32.9% | Australia

Sortilège Maple Whisky Liqueur | 30% | Canada
Tiny Bear Coffee Liqueur | 22% | Australia
Marie Brizard Chocolat Royal | 17% | France
Soho Lychee Liqueur | 21% | France
Kahlúa Coffee Liqueur | 16% | Mexico
Steinbok Lychee Liqueur | 18% | Australia

LA BOUCHERIE
LOCAL • FRENCH • BRASSERIE

PRIX MENU

A thoughtfully curated menu to be enjoyed and savoured

WINTER & SPRING 2026



2 COURSE
\$79



3 COURSE
\$99



4 COURSE
\$119

ADDITIONAL DISH \$32 +
APPLICABLE SUPPLEMENTS

JOSHUA LEVER
HEAD CHEF

PASCAL STRUS
GRILL CHEF

*Available with food purchase only. 18+ only. 90 minutes from booking time on the above beverages only.
Responsible Service of Alcohol (RSA) applies. Service may be refused in accordance with RSA requirements. No sharing.

LES COCKTAILS APÉRITIFS

LA BOUCHERIE BLANC

Suze, RinQuinQuin, French Verjus, Pink Grapefruit

PÊCHE ROYALE

RinQuinQuin à la Pêche, Gin, Verjus, Brut sparkling

COLOMBO SPRITZ

Domaines Colombo, Lillet Rosé, Pink Grapefruit

L'ORANGE AMÈRE

Domaine Colombo Orange, Suze, Fino sherry

APÉRITIFS

BAGUETTE & OLIVES

Warm loaf, Cultured butter, Marinated olives · NF V

CIGARES DE CRABE

Blue swimmer Crab Cigars, Chillli mayonnaise, Caper dust · A NF

FOIE GRAS CROSTINI

Seared foie gras, Apricot chutney, Caramelised onion, Hazelnuts · I DF

HUÎTRES DE COFFIN BAY

½ dozen Coffin Bay Oysters, Freshly shucked, Champagne mignonette · A NF GF DF

CARPACCIO DE BŒUF

Wagyu Eye fillet, Anchovy Cream, Gruyère cheese · NF GF

CIGARES DE CANARD

Slow-cooked Duck Cigars, Tarragon Sauce, chives · NF

LES ENTRÉES

BRIE AU FOUR

Baked Brie, Honey, Thyme, Crostini · NF

SOUPE À L'OIGNON

Caramelised onion soup, Gruyère cheese · NF

TARTARE DE BŒUF

Wagyu Eye fillet Tartare, Pasteurised Egg yolk, Anchovy cream, Potato crisps · NF GF

SALADE DE CHÈVRE

Goat cheese, Seasonal fruits and vegetables, Lemon jam dressing · NF GF V

ESCARGOTS

Snails, Confit garlic, Anchovy, Parsley oil, crostini · NF

SAINT-JACQUES POÊLÉES

Seared scallops, Carrot purée, Roasted croutons · M NF

OS À MOELLE

Bone marrow, Wagyu Eye fillet Tartare, Grilled baguette · NF

CHARCUTERIE & BRIE

40g Artisanal Saucisson, Brie, Cornichons, Fig jam, Hazelnuts, Honeycomb, Croutons

+\$9 SUPPLEMENT

+\$9 SUPPLEMENT

PLATS PRINCIPAUX

BŒUF BOURGUIGNON

Slow-cooked beef, Burgundy wine, Speck, Mashed potatoes · NF GF

GRATIN DE POTIRON

Butternut Pumpkin, Chestnut purée, Gruyère cheese · NF GF V

PICANHA DE BŒUF

Rump Cap 250g charcoal grilled, ‘True North Black Angus’ 150-day grain-fed MBS2+, fries, café de Paris butter · NF GF

MAGRET DE CANARD

14-day dry-aged duck breast 200g, Beetroot purée, Blackberry, Cabbage · NF GF

+\$19 SUPPLEMENT

BAVETTE DE BŒUF WAGYU

Flank Steak 225g charcoal grilled, ‘1824 Wagyu’ 150-day grain-fed MBS4–5, bordelaise sauce, fries · NF GF

+\$39 SUPPLEMENT

ENTRECÔTE SANS OS

Scotch Fillet 350g charcoal grilled, ‘1824 Wagyu’ 150-day grain-fed MBS4-5, mash potatoes · NF GF

+\$119 SUPPLEMENT

CÔTE DE PORC

14-day dry-aged pork cutlet 250g, Jerusalem artichoke, gai lan · NF GF

POISSON DU MARCHÉ

Market fish, Leek foam, Cavolo nero · A NF GF

CONTRE-FILET NEW YORK

Striploin 250g charcoal grilled, ‘True North Black Angus’ 150-day grain-fed MBS2+, fries, café de Paris butter · NF GF

FILET D'AGNEAU

Centre-cut Lamb backstrap 250g, pea purée, asparagus, parsley béchamel · NF GF

+\$19 SUPPLEMENT

FILET DE BŒUF WAGYU

Eye Fillet 200g charcoal grilled, ‘1824 Wagyu’ 150-day grain-fed MBS3-4, Black garlic purée, Mushroom, Eschalot · NF GF

+\$39 SUPPLEMENT

ENTRECÔTE AVEC OS

Rib Eye 350g charcoal grilled, ‘1824 Wagyu’ 450-day grain-fed MBS6-7, mash potatoes · NF GF

+\$159 SUPPLEMENT

À PARTAGER

TOMAHAWK DE BŒUF WAGYU

Long Bone-in Rib Eye 1-1.2 kg charcoal grilled, ‘1824 Australian Wagyu’ 150-day grain-fed MBS3+, mash potatoes, café de Paris butter · NF GF

\$299 FOR TWO INCLUDES CHOICE OF 3 ADDITIONAL COURSES*

***EXCLUDES PLATS PRINCIPAUX & ACCOMPAGNEMENTS · ADDITIONAL DISH \$32 + APPLICABLE SUPPLEMENTS**

ACCOMPAGNEMENTS

SALADE VERTE **+\$15**

Red oak lettuce, White balsamic vinaigrette · NF GF V

LÉGUMES VERTS SAUTÉS **+\$18**

Sauteed Seasonal greens, Cauliflower purée, Almonds · GF V

CHOU-FLEUR RÔTI **+\$18**

Roasted cauliflower, Garlic sauce, Parsley · NF GF V

FRITES **+\$15**

Shoestring fries, Rosemary salt · NF GF DF V

PURÉE POMMES **+\$15**

Creamy mashed potato, Gruyère cheese · NF GF V

SAUCES **+\$6 each**

Red Wine · Peppercorn · Mushroom · Chimichurri · Salted Chilli

LES DESSERTS

CRÈME BRÛLÉE

Vanilla bean custard, Kaffir lime sugar · NF GF V

POIRE POCHÉE

Poached Pear, Crème anglaise, Chantilly · NF GF V

AFFOGATO AU FRANGELICO

Hot Espresso, Vanilla ice cream, Frangelico · NF GF V

BASQUE CHEESECAKE

House-baked cheesecake, Vanilla ice cream · NF GF V

LES COCKTAILS DIGESTIFS

MINUIT À PARIS

Cognac, Espresso, French cacao, Madagascar vanilla, Salted cream

CERISE NOIRE

Cognac, Maraschino cherry, Chambord, dark chocolate, Aromatic bitters

L'ORANGERIE NOIRE

Cognac, Grand Marnier, Dark Chocolate

LE BORDELAIS

Tawny Port, Cognac, Grand Marnier

POIRE BELLE HÉLÈNE

Poire Williams, French cacao, Madagascar vanilla, Coconut pureè

ÉRABLE

Whisky, Maple, Amaretto, French cacao

A – Australian · I – Imported · M – Mixed · NF – Nut Free · GF – Gluten Free · DF – Dairy Free · V – Vegetarian
Our kitchen handles allergens. We'll accommodate dietary needs where possible, but cannot guarantee an allergen-free dining experience. 15% surcharge on public holidays. 10% surcharge on Sundays. Card surcharges apply.