

LA BOUCHERIE

Local • French • Brasserie

FIXED PRICE À LA CARTE MENU

2 Course \$69
3 Course \$85
Wed/Thu/Sundays per person

2 Course \$79
3 Course \$95
Fridays & Saturdays per person

Appetizers

Pain Maison

Warm House Baguette, Cultured Butter NF **+\$9 Addon**

Olives

House marinated olives, Herbs NF, GF, DF, V **+\$12 Addon**

Cigare de Crabe

2 Blue Swimmer Crab Cigars, Chilli Mayo, Caper dust NF **+\$27 Addon**

Huitres Fraîches

½ doz Fresh Sydney Rock Oysters, Champagne mignonette NF, GF, DF **+\$36 Addon**

Crostini de Foie Gras

4 Crostini, Pan-seared Ernest Soulard Foie Gras, Apricot Chutney, Caramelised onion DF **+\$32 Addon**

Entrées

Soupe à L'Oignon

Traditional French Onion Soup, Comté Cheese NF

Carpaccio de Saint-Jacques

Scallops Crudo, Avocado Purée, Watermelon Radish, Persimmon, Tomato Oil NF, GF, DF

Salade d'hiver

Goat cheese, Winter Fruits, Winter Vegetables, Lemon jam dressing NF, GF, V

Fricassée d'Escargots

Burgundy snails, Sautéed Mushrooms, Garlic Parsley Butter, Anchovy Cream, Silverbeet, Crostini NF

Wagyu Tartare de Bœuf

Hand-cut Wagyu tartare, Lime Anchovy cream, Potato Crisps NF, GF

Moelle de bœuf

Roasted Beef Bone marrow, Wagyu Beef Tartare, Lime Anchovy Cream, Grilled Baguette NF **+\$9 Supplement for 2 Bones | +\$15 Supplement for 3 bones**

Charcuterie et Brie

50g Artisanal Saucisson, Brie or Aged hard cheese, Cornichons, Crostini, Fig jam, Honeycomb **+\$13 Supplement**

Mains

Poisson du Marché

Market fish Fillet, Leek foam, Cavolo NF, GF

Ratatouille

Zucchini, Aubergine, Capsicum, Tomato, Napolitana Sauce NF, GF, V

Côte de Porc Grillée

14 days Aged Pork Cutlet, Jerusalem Artichoke, Gailan NF, GF

Black Angus MBS3+ Striploin

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

Magret de Canard Affiné

14 days Aged Duck Breast, Plum, Blackberries, Cabbage NF, GF **+\$12 Supplement**

Filet de Bœuf Wagyu

200gm Wagyu Beef Eye Fillet, Black Garlic, Eschalot, Mushrooms NF, GF **+\$15 Supplement**

Wagyu MBS5+ Scotch Fillet

350gm Charcoal grilled, French-style mashed potatoes, Café de Paris Butter NF, GF **+\$49 Supplement**

Wagyu MBS9+ Scotch Fillet

350gm Charcoal grilled, French-style mashed potatoes, Café de Paris Butter NF, GF **+\$79 Supplement**

Tomahawk

1~1.2kg Charcoal grilled Black Angus MBS3+ Bone-in Rib Eye, French-style mashed potatoes, Café de Paris Butter NF, GF **+\$89 Supplement to share with 2**

Côte de Bœuf

750-800gm Charcoal grilled Wagyu MBS5+ Scotch Fillet, French-style mashed potatoes, Café de Paris Butter NF, GF **+\$99 Supplement to share with 2**

Sauces

Red wine Jus | Au poivre Jus | Mushroom sauce **+\$3 each Addon**

Sides

Sautéed Greens

Seasonal Greens, Roasted cauliflower purée, Almonds GF, V **+\$15 Addon**

Red Oak Salad

Red oak lettuce, White balsamic vinaigrette GF, V **+\$15 Addon**

Roasted Cauliflower

Flash fried Cauliflower, Roasted garlic sauce NF, GF, V **+\$15 Addon**

Frites

Shoestring fries, Rosemary salt NF, GF, DF, V **+\$15 Addon**

Pommes Purée

French-style mashed potatoes NF, GF, V **+\$15 Addon**

Desserts

Crème Brûlée

Vanilla Bean Crème Brûlée, Kaffir Lime Sugar, Raspberry NF, GF

Poached Pear

Red wine poached pear, Mulled Wine Syrup, Crème anglaise, Crème Chantilly NF, GF

Basque Cheesecake

House Baked Burnt Cheesecake, House made Vanilla Ice Cream NF

Dessert Wine 30ml

2020 Château La Chartreuse de Coutet FR

Digestifs 45ml

Frangelico Affogato IT | Lark Whisky Liqueur AU | Vanille de Madagascar Liqueur FR

Port | Cognac | Armagnac 30ml

Penfolds' Grandfather Tawny 20-Year-Old AU | Hennessy VSOP FR | 1985 Delord Bas FR

Beverages

Water

Bottle of Still or Sparkling Water **+\$5 Addon**

Hot Drinks

Espresso | Cappuccino | Flat White | Long Black | Café Latte | English breakfast | Earl Grey | Peppermint | Lemon Twist | Green Tea **+\$6 Addon**

Soft Drinks

Coke | Lemonade | Pineapple Juice | Apple Juice **+\$6 Addon**

Additional Entrée \$32 & Main \$47 per person with Supplement charges apply to selected dishes. Ask us about Today's Off-Menu Specials.

Our menu contains allergens and is prepared in a kitchen that handles nuts.

Fresh, sustainable seafood from Australia & New Zealand. 10% surcharge on Sundays, 15% on Public Holidays. Card Surcharges Apply.