

# Boucher Menu

## Entrees

Freshly shucked Pacific oysters.	Natural	18.50	36
	Roasted garlic & parsley butter	20.50	40
	Kilpatrick	22	42
Roast snails in the shell with garlic & parsley butter			22
Roast scallops in the 1/2 shell, tomato & garlic parsley butter			22
Red onion tarte tatin, grilled chevre & vincotto			18
Twice baked Roquefort cheese souffle & watercress & walnut salad			20
Garlic butter tiger prawns, pilaf rice, sugarloaf cabbage & black sesame seeds			24
Classic steak tartare			22
Seared lobe of foie gras, sautéed mushrooms on toasted brioche, pumpkin purée			32

## French Classics

Bouillabaisse: Classic French seafood stew of tomato, fennel & saffron with prawns, mussels, bugs, fish & scallops			42
Chateau Briand for two. Accompanied with Lyonnaise potatoes, roast carrots, Béarnaise sauce & red wine jus Add Foie Gras 15			85

## Mains

Market fresh fish, potato & semolina gnocchi, braised red wine French lentils, steamed green beans			38
Garlic, lemon & thyme roast chicken, lemon Dauphinois potato, Spinach, roast spring onions & Dutch carrots, herbed beurre noisette			34
Confit of duck, potato rosti, cream beetroot, zucchini ribbons, marinated feta			38
Roast pork fillet wrapped in prosciutto, crispy skin pork belly, cauliflower puree, grilled polenta, Waldorf salad			38
Fillet of black Angus rump, sauteed mushroom, cavolo nero, burnt pickled onion, crisp potato. Béarnaise sauce & red wine jus Add Foie Gras 15			42

## Sides

Garden salad, honey mustard vinaigrette & herbs			10
Spiced roast Dutch carrots & labneh			
Buttered steamed green beans with toasted almonds			
Steamed baby broccolini, whipped marinated feta			
Pommes Frites			
Add Foie Gras 15			