

# Boucher Menu

## Entrees

Freshly shucked Pacific oysters.	Natural	18.50	36
	Roasted with 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 onion & Gruyere souffle & watercress salad			18
Gravlax cured salmon, asparagus mousse, fried polenta, walnut salad & honey mustard dressing			20
Classic steak tartare			20
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, gribiche sauce, crisp potato, roast spring onions & Dutch carrots			38
Confit of duck, potato rosti, cream beetroot, zucchini ribbons, marinated feta			38
Roast pork fillet wrapped in prosciutto, crispy skin pork belly, cauliflower puree, semolina gnocchi, Waldorf salad			38
Roast rump of Milly Hill lamb, zucchini fritter, roast carrot puree, roast pumpkin, salsa verde			39
Eye fillet of black Angus beef, sauteed mushroom, cavolo nero, burnt pickled onion, Béarnaise sauce & red wine jus Add Foie Gras 15			42

## Sides

Garden salad, honey mustard vinaigrette & herbs			10
Grilled asparagus & Bearnaise sauce			
Buttered green beans with toasted almonds			
Steamed baby broccolini, whipped marinated feta			
Pommes Frites			
Add Foie Gras 15			