

Boucher Menu

Entrees

<i>Freshly shucked Pacific oysters.</i>	<i>Natural</i>	18.50	36
	<i>Roast garlic & parsley butter</i>	20.50	40
	<i>Rockefeller</i>	22	42
<i>Roast scallops in the 1/2 shell, tomato & garlic parsley butter</i>		22	
<i>French onion soup, parmesan crouton</i>		16	
<i>Smoked salmon roulade, beetroot dressing, celeriac, walnut & watercress</i>		20	
<i>Crispy skin pork belly, sweet corn puree, pickled sugar loaf</i>		19	
<i>Seared lobe of foie gras, sautéed mushrooms on toasted brioche, honey glazed carrot purée</i>		32	

Mains

<i>Market fresh fish, warm salad of roast pumpkin, spinach, lentils, beetroot & feta</i>		34	
<i>Bouillabaisse : Classic French seafood stew of tomato, fennel & saffron with prawns, mussels, bugs, fish & scallops</i>		40	
<i>Duck confit, white beans, roast fennel, Chorizo sausage, roast Brussel sprouts</i>		34	
<i>Mushroom & shallot risotto, sherry vinegar</i>		22	
<i>Eye fillet of black Angus beef, pommes frits, roast cherry tomatoes, Bearnaise sauce & red wine jus</i>		38	
<i>Chateau Briand for two. Accompanied with Lyonnaise potatoes, roast carrots, roast Brussel sprouts, Béarnaise sauce & red wine jus</i>		85	

Sides

<i>Green salad, honey mustard vinaigrette & herbs</i>		10	
<i>Steamed broccolini & Persian feta dressing</i>			
<i>Pommes Frites</i>			
<i>Add Foie Gras</i>		15	

