

Boucher Menu

Entrees

Freshly shucked Pacific oysters.	Natural	18.50	36
	Roasted with garlic & parsley butter	20.50	40
	Rockefeller	22	42
Roast scallops in the 1/2 shell, tomato & garlic parsley butter			22
Twice baked onion & Gruyere souffle, watercress & vincotto			18
Crab salad of celeriac, kohlrabi, walnuts, avocado & green leaves			22
Garlic tiger prawns, rice pilaf & sugarloaf cabbage			22
Classic steak tartare			20
Seared lobe of foie gras, sautéed mushrooms on toasted brioche, honey glazed carrot purée			32

French Classics

Bouillabaisse : Classic French seafood stew of tomato, fennel & saffron with prawns, mussels, bugs, fish & scallops			40
Chateau Briand for two. Accompanied with Lyonnaise potatoes, roast carrots, roast Brussel sprouts, Béarnaise sauce & red wine jus Add Foie Gras 15			85

Mains

Market fresh fish, gnocchi with creamed pesto, semi dried tomato, zucchini ribbons, marinated feta			34
Duck confit, braised French lentils, crisp potato, carrot puree, watercress & pickled red cabbage			34
Roast pork fillet wrapped in prosciutto, creamed sweet potato, roast cauliflower, bacon & pork hock terrine, Jerusalem artichokes			36
Slow cooked Wagyu rump, mushroom ragout, potato rosti, burnt pickled onion, roast sprouts & Dutch carrots Add Foie Gras 15			38
Eye fillet of black Angus beef, pommes frits, roast cherry tomatoes, Bearnaise sauce & red wine jus Add Foie Gras 15			41

Sides

Garden salad, honey mustard vinaigrette & herbs			10
Buttered green beans with toasted almonds			
Crisp fried potato, pickled red cabbage & braised lentils			
Roast Brussel sprouts, speck & sherry vinegar			
Pommes Frites			
Add Foie Gras			15