

# Boucher Menu: Lunch

## 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
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## 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

<b>Sides</b>			10
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Garden salad, honey mustard vinaigrette & herbs			
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