

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 pumpkin puree, roast fennel, Spinach & sauteed mushrooms			34
Garlic, lemon & thyme roasted chicken, romesco sauce, grilled polenta, roast pumpkin & green shallots, feta & pine nuts			34
Duck confit, braised French lentils, crisp potato, carrot puree, watercress & pickled red cabbage			34
Braised pig's trotter, creamed potato mash, roast Brussel sprouts, Jerusalem artichokes, mushroom & speck ragout			36
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			
Pommes Frites			
Add Foie Gras			15