

## Boucher Provisions order form

<b>Name</b>		<p><b>TO ORDER:</b> Circle the boxes of the item cost under the serves or where indicated fill in serves required. Scan and send: info@boucher.com.au or call us on</p> <p style="text-align: center;"><b>3716 0388</b></p> <p style="text-align: center;">Delivery available for a charge of \$10. <b>Please submit order anytime.</b> Pick up orders from 5 - 7:30pm Tuesday to Saturday</p>
<b>Address</b>		
<b>Date &amp; Time</b>		
<b>Pick up or Delivery &amp; time:</b>		
<b>Phone number:</b>		

### MENU

ENTRÉE/ MAIN MEALS - SERVED HOT - PICK UP 5PM TO 7PM	Per serve	serves	Total \$
Freshly shucked pacific oysters : - Natural: 1/2 dozen- \$18. Dozen - \$ 34. - Roast garlic & parsley butter: 1/2 dozen- \$20. Dozen - \$ 38 - Kilpatrick : 1/2 dozen- \$20. Dozen - \$ 38			
Roast scallops in the 1/2 shell, tomato & garlic parsley butter	\$22		
Twice baked Roquefort cheese souffle & watercress & walnut salad	\$18		
Red onion tarte tatin, grilled chevre & vincotto	\$18		
Garlic butter tiger prawns, rice pilaf, sugerloaf cabbage & black sesame	\$22		
Classic steak tartare	\$20		
Seared lobe of foie gras, sautéed mushrooms on toasted brioche, honey glazed carrot purée	\$32		
<b>MAINS</b>			
Chateau Briand of two : Roast eye fillet, Lyonnaise potato, glazed carrots, sprouts, Bearnaise & jus	\$80		
Market fresh fish, roast duck fat potatoes, grilled asparagus, wilted greens, watercress cream	\$36		
Confit of duck, , creamed potato, roast parsnip, braised French lentils & roast caramel pear	\$34		
Slow cooked Lamb shoulder, creamed celeriac, roast fennel, roast onion, mint & almond pesto	\$38		
Bouillabaisse: A classic fish stew of tomato, saffon & fennel with bugs, prawns, mussels, scallops & fish	\$36		
Braised beef cheek, parsnip puree, roast Brussel sprouts & Dutch carrots, pan fried speck lardons	\$36		
Fillet of black Angus rump, sauteed mushroom, cavolo nero, burnt pickled onion & red wine jus	\$38		
<b>SIDES:</b> Pommes frites. Green leaf salad, grilled asparagus & Bearnaise sauce,			
Roast Brussel sprouts, sherry vinegar & speck, Roast Dutch carrots & labneh	\$10		

*Catering packages can be tailored to suit any size group.*

#### Payment Authorisation

<b>Card Type</b>		<p>I authorise Boucher restaurant to process the provided credit card for the relevant charges as per my above order</p> <p><b>Name:</b></p>	
<b>Name on card</b>			
<b>Card number</b>			
<b>Expiry date</b>			
<b>CCV</b>		<b>Sign:</b>	
<b>Total amount:</b>			
<b>Dietary requirements</b>			
<b>Allergies:</b>			
<b>Special requests:</b>			
<p>We are grateful for your support. Wishing our customers all the best during these trying times.</p>			

