

Boucher Menu

Entrees

Freshly shucked Pacific oysters.	Natural	18.50	36
	Roasted garlic & parsley butter	20.50	40
	Kilpatrick	22	42
Roast escargot in the shell with garlic & parsley butter			22
Roast scallops in the 1/2 shell, tomato & garlic parsley butter			22
Red onion tarte Tatin, grilled chevre & vincotto			18
Twice baked Roquefort cheese souffle, watercress & walnut salad			20
Garlic butter tiger prawns, pilaf rice, sugarloaf cabbage & black sesame seeds			24
Classic steak tartare			22
Seared lobe of foie gras, sautéed mushrooms on toasted brioche, pumpkin purée			32

French Classics

Bouillabaisse: Classic French seafood stew of tomato, fennel & saffron with prawns, mussels, bugs, fish & scallops			42
Chateau Briand for two. Accompanied with Lyonnaise potatoes, roast carrots, Béarnaise sauce & red wine jus Add Foie Gras 15			90

Mains

Market fresh fish, roast duck fat potatoes, grilled asparagus, wilted greens, watercress cream			38
Confit of duck, creamed potato, roast parsnip, braised French lentils & roast caramel pear			38
Lamb shoulder: Slow cooked with red wine, fennel & grapes, creaméd celeriac, roast fennel, roast onion, mint & almond pesto			38
Braised beef cheek, parsnip puree, roast Brussel sprouts & Dutch carrots, pan fried speck lardons			40
Fillet of black Angus rump, sauteed mushroom, cavolo nero, burnt pickled onion, crisp potato. Béarnaise sauce & red wine jus Add Foie Gras 15			42

Sides

Garden salad, honey mustard vinaigrette & herbs			12
Roast Brussel sprouts, sherry vinegar & speck lardons			
Cauliflower gratin			
Pommes Frites			
Add Foie Gras 15			