

Boucher French Restaurant
Dégustation Menu

Amuse-bouche

*Roast escargot in the shell,
garlic & parsley butter*

1st entrée

*Beetroot, horseradish & dill cured salmon,
grilled polenta, pickled red onion &
beetroot, sour cream dressing*
2019 Mader, Pinot Blanc, Alsace, France

2nd Entrée

*Braised octopus, Romesco sauce, feta,
toasted Roman gnocchi & Brussel sprout leaves*
2019 Sainte Beatrice, Rose, Provence, France

1st Main

*Roast pork fillet wrapped in prosciutto & crispy pork belly,
grilled polenta, celeriac puree & kohlrabi remoulade*
2016 Chateau des Labourons, Beaujolais

2nd Main

*Bavette of black Angus beef, carrot puree,
Braised French lentils, crisp potato &
mushroom ragout*
2021 Saint Damian, Cotes du Rhone, France

Dessert

*Cinnamon roasted caramel pear,
lemon beignet & vanilla cream mousse*
2020 Woodstock, Botrytis, McLaren Vale

\$105 food only

\$155 with matching wines