

Boucher Menu

Entrees

<i>Freshly shucked Pacific oysters.</i>	<i>Natural</i>	20	38
	<i>Roasted garlic & parsley butter</i>	22	42
	<i>Kilpatrick</i>	22	42
<i>Roast escargot in the shell with garlic & parsley butter</i>			22
<i>Roast scallops in the 1/2 shell, tomato & garlic parsley butter</i>			22
<i>Beetroot, horseradish & dill cured salmon, grilled polenta, pickled red onion & beetroot, sour cream dressing</i>			22
<i>Twice baked Roquefort cheese souffle, watercress & walnut salad</i>			20
<i>Garlic butter tiger prawns, pilaf rice, sugarloaf cabbage & black sesame seeds</i>			24
<i>Classic steak tartare</i>			22
<i>Seared lobe of foie gras, sautéed mushrooms on toasted brioche, pumpkin purée</i>			32

French Classics

<i>Bouillabaisse: Classic French seafood stew of tomato, fennel & saffron with prawns, mussels, bugs, fish & scallops</i>			42
<i>Steak au Poivre: Roast bavette of black Angus, fondant potatoes, steamed green beans, brandy & green peppercorn sauce</i>			45
<i>Add Foie Gras 15</i>			
<i>Chateau Briand for two. Accompanied with Lyonnaise potatoes, roast carrots, Béarnaise sauce & red wine jus (1 ½ hour preparation time)</i>			
<i>Add Foie Gras 15</i>			95

Mains

<i>Market fresh fish, potato gratin, poached green shallots, roast carrot puree, pickled radish & salsa verde</i>			42
<i>Red wine braised octopus, grilled tiger prawns, creamed potato, roast fennel & Brussel sprout leaves</i>			40
<i>Roast pork fillet wrapped in prosciutto & crispy pork belly, romesco cream, roast cauliflower, Roman gnocchi, kohlrabi remoulade</i>			38
<i>Confit of duck, roast Dutch carrots, braised French lentils, creamed celeriac, sauteed mushrooms</i>			38

Sides

<i>Garden salad, honey mustard vinaigrette & herbs</i>			
<i>Steamed broccolini, Persian feta dressing</i>			
<i>Steamed, buttered green beans with toasted almonds</i>			
<i>Pommes Frites</i>			
<i>Add Foie Gras 15</i>			12