

# Boucher Menu

## Entrees

<i>Freshly shucked Pacific oysters.</i>	<i>Natural</i>	22	42
	<i>Roasted garlic &amp; parsley butter</i>	24	46
	<i>Kilpatrick</i>	24	46
<i>Roast escargot in the shell with garlic &amp; parsley butter</i>			22
<i>Roast scallops in the 1/2 shell, tomato &amp; garlic parsley butter</i>			24
<i>Beetroot, horseradish &amp; dill cured salmon, grilled polenta, pickled red onion &amp; beetroot, sour cream dressing</i>			22
<i>Twice baked Roquefort cheese souffle, watercress &amp; walnut salad</i>			22
<i>Garlic butter tiger prawns, pilaf rice, sugarloaf cabbage &amp; black sesame seeds</i>			24
<i>Orange &amp; soy pan seared quail breast, Roman gnocchi, white onion cream, Brussel sprouts &amp; pickled carrot</i>			25
<i>Classic steak tartare</i>			24
<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 &amp; saffron with prawns, mussels, bugs, fish &amp; scallops</i>			42
<i>Chateau Briand for two. Accompanied with Lyonnaise potatoes, roast carrots, Béarnaise sauce &amp; red wine jus (1 ½ hour preparation time)</i>			
<i>Add Foie Gras 15</i>			95

## Mains

<i>Market fresh fish, pancetta, broad beans, kipfler potato, fennel, lentils, lemon butter sauce</i>			42
<i>Confit of duck, soft polenta, celeriac, roast pickling onion &amp; roast Dutch carrots</i>			38
<i>Roast fillet of black Angus beef, sautéed mushrooms, roast Brussel sprouts, roast cauliflower puree, crisp potato &amp; Bearnaise sauce</i>			45
<i>Add Foie Gras 15</i>			
<i>Braised beef cheek, creamed parsnip, turned winter vegetables &amp; speck</i>			42

## Sides

<i>Garden salad, honey mustard vinaigrette &amp; herbs</i>			
<i>Cauliflower gratin</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>			