

# Boucher Menu

## Entrees

Freshly shucked Pacific oysters.	Natural	22	42
	Roasted garlic & parsley butter	24	46
	Kilpatrick	24	46
Roast escargot in the shell with garlic & parsley butter			22
Roast scallops in the 1/2 shell, tomato & garlic parsley butter			24
Beetroot, horseradish & dill cured salmon, grilled polenta, pickled red onion & beetroot, sour cream dressing			22
Twice baked Roquefort cheese souffle, watercress & walnut salad			23
Garlic butter tiger prawns, pilaf rice, sugarloaf cabbage & black sesame seeds			26
Orange & soy pan seared quail breast, Roman gnocchi, white onion cream, Brussel sprouts & pickled carrot			25
Classic steak tartare			24
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			44
Chateau Briand for two. Accompanied with Lyonnaise potatoes, roast carrots, Béarnaise sauce & red wine jus (1 ½ hour preparation time)			95

## Mains

Crisp skin barramundi, kipfler potato, green beans, red onion, feta, Toasted almonds & garlic parsley butter			42
Confit of duck, soft polenta, celeriac, roast pickling onion & roast Dutch carrots			44
Rump of Milly Hill lamb, roast pumpkin puree, labneh, cocktail chats & sugar snaps			45
Braised beef cheek, parsnip puree, winter vegetables & speck			44
Roast fillet of black Angus beef, sautéed mushrooms, roast Brussel sprouts, roast cauliflower puree, Dauphinoise potato & Bearnaise sauce Add Foie Gras 15			47

## Sides

Garden salad, honey mustard vinaigrette & herbs			14
Spiced roast pumpkin, Persian feta			
Cauliflower gratin			
Steamed buttered green beans, toasted almonds			
Pommes Frites			
Add Foie Gras 15			