

# 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>			23
<i>Garlic butter tiger prawns, pilaf rice, sugarloaf cabbage &amp; black sesame seeds</i>			26
<i>Pate de Champagne: Terrine of pork, duck, speck, chicken livers &amp; pistachios. Served with gribiche, red onion jam &amp; crostini</i>			25
<i>Classic steak tartare</i>			24
<i>Seared lobe of foie gras, sautéed mushrooms on toasted brioche</i>			32

## French Classics

<i>Bouillabaisse: Classic French seafood stew of tomato, fennel &amp; saffron with prawns, mussels, bugs, fish &amp; scallops</i>			44
<i>Chateau Briand for two. Accompanied with Lyonnaise potatoes, roast carrots, Béarnaise sauce &amp; red wine jus (1 ½ hour preparation time)</i>			95

## Mains

<i>Crisp skin barramundi, kipfler potato, green beans, red onion, feta, Toasted almonds &amp; garlic parsley butter</i>			42
<i>Confit of duck, soft polenta, celeriac, roast pickling onion &amp; roast Dutch carrots</i>			44
<i>Pan fried spiced poussin, roast pumpkin, labneh, walnut &amp; pear salad, romesco sauce</i>			40
<i>Roast rump of spring lamb, tartiflette, smashed green peas &amp; shaved fennel</i>			45
<i>Roast fillet of black Angus beef, sautéed mushrooms, buttery mash, burnt onion rings, Grilled asparagus &amp; Bearnaise sauce</i>			47
<i>Add Foie Gras 15</i>			

## Sides

<i>Garden salad, honey mustard vinaigrette &amp; herbs</i>			14
<i>Spiced roast pumpkin, Persian feta</i>			
<i>Grilled asparagus &amp; Bearnaise sauce</i>			
<i>Steamed buttered green beans, toasted almonds</i>			
<i>Pommes Frites</i>			
<i>Add Foie Gras 15</i>			