

## Boucher Provisions order form

|  |  |   |
|--|--|---|
| <b>Name</b>                            |  | <b>TO ORDER:</b> Circle the boxes of the item cost under the serves or where indicated fill in serves required.<br>Scan and send: info@boucher.com.au or call us on<br><div style="text-align: center; font-weight: bold; font-size: 1.2em;">3716 0388</div> Delivery available for a charge of \$10.<br><b>Please submit order anytime.</b><br>Pick up orders from 5 - 7:30pm <span style="float: right;">Tuesday to</span><br><span style="float: right;">Saturday</span> |
| <b>Address</b>                         |  |   |
| <b>Date &amp; Time</b>                 |  |   |
| <b>Pick up or Delivery &amp; time:</b> |  |   |
| <b>Phone number:</b>                   |  |   |

### MENU

| ENTRÉE/ MAIN MEALS - SERVED HOT - PICK UP 5PM TO 7PM   | Per serve | serves | Total \$ |
|--|-----------|--------|----------|
| Freshly shucked pacific oysters :<br>- Natural: 1/2 dozen- \$18. Dozen - \$ 34.<br>- Roast garlic & parsley butter: 1/2 dozen- \$20. Dozen - \$ 38<br>- Rockefeller : 1/2 dozen- \$20. Dozen - \$ 38 |           |        |          |
| Crab salad of celeriac, kohlrabi, walnuts, avocado & green leaves  | \$22      |        |          |
| Roast scallops in the 1/2 shell, tomato & garlic parsley butter  | \$22      |        |          |
| Garlic tiger prawns, rice pilaf & sugarloaf cabbage  | \$22      |        |          |
| Classic steak tartare  | \$20      |        |          |
| Seared lobe of foie gras, sautéed mushrooms on toasted brioche, honey glazed carrot purée  | \$32      |        |          |
| <b>MAINS</b>   |           |        |          |
| Chateau Briand of two : Roast eye fillet, Lyonnaise potato, glazed carrots, sprouts, Bearnaise & jus   | \$80      |        |          |
| Market fresh fish, gnocchi with creamed pesto, semi dried tomato,zucchini ribbons, marinated feta  | \$32      |        |          |
| Duck confit, braised French lentils, crisp potato,carrot puree, watercress & pickled red cabbage   | \$32      |        |          |
| Bouillabaisse: A classic fish stew of tomato, saffon & fennel with bugs, prawns, mussels, scallops & fish  | \$36      |        |          |
| Braised pig's trotter, creamed potato mash, roast Brussel sprouts, mushroom & speck ragout   | \$36      |        |          |
| Garlic, lemon & thyme roasted chicken, romesco sauce, grilled polenta, roast pumpkin, green shallots   | \$34      |        |          |
| Roast eye fillet of black Angus beef, pommes frites, Bearnaise sauce & grilled cherry tomatoes   | \$38      |        |          |
| <b>SIDES:</b> Pommes frites. Green leaf salad with honey mustard dressing. Steamed green beans & toasted almonds   | \$10      |        |          |

Catering packages can be tailored to suit any size group.

#### Payment Authorisation

|   |  |   |
|---|--|---|
| <b>Card Type</b>  |  | I authorise Boucher restaurant to process the provided credit card for the relevant charges as per my above order<br><b>Name:</b> |
| <b>Name on card</b>   |  |   |
| <b>Card number</b>  |  |   |
| <b>Expiry date</b>  |  |   |
| <b>CCV</b>  |  | <b>Sign:</b>  |
| <b>Total amount:</b>  |  |   |
| <b>Dietary requirements</b>   |  |   |
| <b>Allergies:</b>   |  |   |
| <b>Special requests:</b>  |  |   |
| We are grateful for your support. Wishing our customers all the best during these trying times. |  |   |