

Boucher Menu

Entrees

Freshly shucked Pacific oysters.	Natural	18.50	36
	Roasted with garlic & parsley butter	20.50	40
	Rockefeller	22	42
Roast scallops in the 1/2 shell, tomato & garlic parsley butter		22	
Twice baked onion & Gruyere souffle & watercress		18	
Crab salad of celeriac, kohlrabi, walnuts, avocado & green leaves		22	
Garlic tiger prawns, rice pilaf & sugarloaf cabbage		22	
Classic steak tartare		20	
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	40
Chateau Briand for two. Accompanied with Lyonnaise potatoes, roast carrots, roast Brussel sprouts, Béarnaise sauce & red wine jus Add Foie Gras 15	85

Mains

Market fresh fish, kipfler potatoe, French lentils, fennel, pancetta, spinach & lemon butter sauce	38
Garlic, lemon & thyme roasted chicken, romesco sauce, grilled polenta, roast pumpkin & leek, feta & pine nuts	34
Orange & soy roast duck breast, cauliflower puree, fried artichoke & Dutch carrots, potato gratin & burnt onion	38
Braised beef cheeks, buttery mash, mushroom ragout & roast parsnip	38
Eye fillet of black Angus beef, pommes frits, roast cherry tomatoes, Bearnaise sauce & red wine jus Add Foie Gras 15	41

Sides

Garden salad, honey mustard vinaigrette & herbs	10
Buttered green beans with toasted almonds	
Roast & glazed Dutch carrots with coriander seed, feta, pita seed	
Pommes Frites	
Add Foie Gras 15	

