

Boucher Menu

Entrees

Freshly shucked Pacific oysters.	Natural	18.50	36
	Roasted with garlic & parsley butter	20.50	40
	Kilpatrick	22	42
Roast snails in the shell with garlic & parsley butter			22
Roast scallops in the 1/2 shell, tomato & garlic parsley butter			22
Twice baked onion & Gruyere souffle & watercress			18
Garlic tiger prawns, rice pilaf & sugarloaf cabbage			22
Slow cooked pork & bacon hock terrine, artichoke puree, roast grapes & roast fennel			20
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			42
Cassoulet: Braised white beans with tomato, white wine & speck, confit duck, pork sausage, pork belly & crusty baguette			32
Chateau Briand for two. Accompanied with Lyonnaise potatoes, roast carrots, Béarnaise sauce & red wine jus Add Foie Gras 15			85

Mains

Market fresh fish, gribiche sauce, crisp potato, roast spring onions & Dutch carrots			38
Confit of duck, potato rosti, cream beetroot, zucchini ribbons, marinated feta			38
Braised beef cheeks, roast winter vegetables, speck, parsnip puree			38
Eye fillet of black Angus beef, sauteed king mushroom, cavolo nero, burnt pickled onion, Béarnaise sauce & red wine jus Add Foie Gras 15			42

Sides

Garden salad, honey mustard vinaigrette & herbs			10
Buttered green beans with toasted almonds			
Steamed baby broccolini, whipped marinated feta			
Pommes Frites			
Add Foie Gras 15			

