



La Boucherie 3 course set Menu for pax 8 or functions

\$115 per person, includes Bread

Entree

Select 3 Entrees to share

Pate de Campagne

Chicken liver parfait, pork, and brandy served with cornichon, seeded mustard and crouton

Escargots (Snails) a La Bourguignonne

GF Opt) sautéed with garlic, butter, mushroom and parsley

Steak Tartare (GF Opt)

Premium hand cut eye fillet, traditional condiments, cured egg yolk & potato crisp

The Ultimate (GF Opt)

*Succulent wood fire bone marrow topped with your choice of:
Steak Tartare or Escargot*

King Prawns (GF)

Succulent charcoal grilled king prawns served with roast tomato sauce and curry leaves

French Onion Soup (V Opt)

Decadently rich. Topped with deliciously cheesy parmesan baguette

Croquettes de Canard (Duck)

Served with black garlic aioli

Friture de Calamar (Calamari) (GF Opt)

Flash Fried calamari served with sweet chilli lime mayonnaise

Mussels a La Francaise (GF)

Garlic, parsley, and lemon

Sides

Select 3 Sides to share

Steak Fries

Velvet Mash

Caramelised Carrots

Brown butter sauce, yogurt

Macaroni and Cheese

Roast Cauliflower and Garlic

Beans

Sautee in roast garlic butter & spec

Green Salad

*Green salad with toasted grains, cranberries
Pickle onions*

Desserts

Vanilla Crème Brulé

With homemade biscotti

Basque Cheesecake

Vanilla cream, fresh strawberries & coulis

Pear Frangipane Tarte

Poached pears, toasted almonds and caramel macadamia ice cream

Homemade Pavlova (GF)

Cream and summer fruits

Chocolate ganache (GF)

Cherry compote, coconut macaroons and mint ice cream



Main

350g Rib Eye (GF)

Black Angus MB 2+. Full flavoured and deliciously textured.

250g Eye Fillet (GF)

Black Angus MB 2+. Buttery, delicate and tender.

350 Striploin (GF)

Black Angus. MB 2+. Thick and juicy New York style cut.

600g T-Bone Steak (+20)

Black Angus. The best of both worlds!

350g Wagyu Striploin (+25)

MB 3+.

Thick and juicy New York style cut.

350g Wagyu Rib Eye (+35)

MB 5+.

Rich, decadent and full flavoured.

1.1-1.3 kg Grilled Tomahawk for 2 (+30)

Our house specialty. Ultra-premium hand cut Angus Reserve tomahawk cut served sliced and presented with the bone. Beautifully marbled, tender, juicy and full of flavour.

1.1-1.3 Kg Bifteck D'aloyau T-Bone for 2 (+30)

The best of both worlds. Black Angus MB2+, tender and delicate fillet and rich, juicy sirloin. Expertly seasoned, served sliced and presented on the bone.

Seafood Platter for 2 (GF) (+60)

Fish of the day, prawns, mussels, calamari, lobster tail, oysters mornay, and fruits.

½ Lobster (+25) – must be in multiple of 2

With garlic served with fries or salad

½ rack American BBQ Back Pork Ribs

served with fries

Duck a L'Orange (GF)

Ultra-premium duck breast served with Oranges and puree carrots

Poisson (Fish) Frites & Salad (GF Opt)
Pan roasted barramundi served with fries and house salad

Chicken Supreme (GF)

Seasoned and char-grilled breast chicken, Served with grilled asparagus, sweet potato puree and bacon jam

300g Lamb (GF)

Smokey eggplant puree, grilled capsicum And Herb salad

Creamy Mushroom Risotto (GF) (V Opt)

Our chef's own bespoke recipe. Served with roasted mushroom

Spinach and mushroom pithivier with camembert cheese (V Opt)

Creamy vegetables in puff pastry

Moules Frites (Mussels)

Decadent garlic butter, parsley and white wine sauce. Served with fries and warm baguette.

Kids Meals

\$35

Served with chips or mash, a drink and vanilla sundae with your choice of toppings (chocolate, strawberry, caramel or sprinkles)

Steak Frites or Pork Sausage or Chicken Nuggets

Or Housemade Macaroni and Cheese



Menu and prices subject to change without any notice