

THE FRENCH EXPERIENCE
MIN 2 PEOPLE

ENTREE

ESCARGOTS (GF)

Sautéed in mushroom & champagne sauce

FRITURE CALMAR (GF AVAIL)

Flash-fried calamari with garlic & parsley

STEAK TARTARE (GF)

Premium hand cut eye fillet, traditional condiments and cured egg yolk

MUSSELS A LA FRANCAISE

Garlic, parsley, and lemon

STUFFED ZUCCHINI FLOWERS (GF, VEG)

Filled with a light ricotta & raisin cream

MAIN

SERVED WITH YOUR CHOICE OF ONE SIDE FOR THE TABLE

350G RIB EYE STEAK

Bass Strait Rib Eye, MB2+, Rich and full-flavoured.

DUCK BREAST (GF)

Served with caramelised onions, roast carrot, vanilla carrot puree and cherries.

250G EYE FILLET

Black Angus *Marble Score 2+. Buttery, delicate and tender.

LE VEGETARIAN (GF, VEGAN)

Roast cauliflower steak, crispy kale, and chickpeas with housemade hummus.

CROWN RACK OF LAMB (GF)

Three premium cutlets served on the bone. Mint pea puree, caramelised onion, bacon chutney & charred lettuce

FISH - BARRAMUNDI (GF)

Pan roasted fish, served with two textures of cauliflower (puree and riced) and asparagus.

DESSERT

COCONUT BAVAROIS

With pineapple & mango cream

TARTE AU CHOCOLAT

With blood orange sorbet & candy orange

BASQUE CHEESECAKE

Baked cream cheese cake and Vanilla ice cream

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MENU AND PRICES SUBJECT TO CHANGE WITHOUT ANY NOTICE.
10% SURCHARGE MAY APPLY ON SUNDAYS & PUBLIC HOLIDAYS