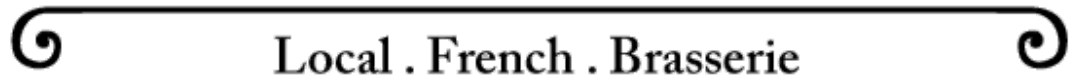




# LA BOUCHERIE



Local . French . Brasserie



# Bienvenue!

D'après la tradition, la Cuisine est au cœur de la maison. Nous sommes ravis de vous accueillir au sein de la nôtre,

En vous apportant une touche Parisienne au cœur des Hills. La Boucherie vous convie à partager cet héritage Français avec une note Australienne. Nos Chefs, ont hâte de vous délecter les papilles en vous faisant découvrir sa cuisine et ses saveurs inoubliables.

Comme nous prévoyons une soirée parfaite, nous souhaiterions connaître vos exigences alimentaires afin de vous satisfaire pleinement. Nous apprécierons également votre point de vue lors de votre visite.

Et effectivement « Je ne veux pas m'en aller » est un souci valable

# Welcome!

We've always been taught the kitchen is the heart of the home, and we're thrilled to welcome you into ours.

Bringing a touch of Paris into the heart of the Hills, La Boucherie draws on our own French heritage with a delicious Australian twist. Our chefs are thrilled to delight your tastebuds, and we can't wait to make it a meal to remember.

We want your evening to be perfect, so please do advise us of any dietary requirements, issues, or concerns throughout your visit.

And yes - "I don't want to leave" is a very valid problem!

# Select from the Two Options

---

**The 3 Course French  Experience \$125 PP**

---

**Course 1 - Amuse Bouche or Entrée**

**Course 2 - Main or Steak**

**Course 3 - Side or Dessert**

**Includes French Baguette + 1 glass of French Wine**

NV Veuve D'Argent Blanc de Blancs (Sparkling) or

Domaine Bila-Haut L'Esquerda (Shiraz) or Famille Perrin Reserve (GSM) or Côte du Jura Pinot (Noir) or

Marc Bredif Vouvray, (Chenin Blanc) or Domaine de La Baume (Sauvignon Blanc) or

Mockail or Soft drinks or Juice

**Or**

**A La Carte**

---

**For Groups of 10 or more 3 Course menu \$125 PP,  
includes French Baguette**

**Choose three Entrees (shared)  
two Sides (shared)**

**Individual Main and Dessert**

10% surcharge applies for group booking

*dishes with an \* asterix will incur additional charges*

Prices and menu items subject to change without notice | Traces of nuts may be found in most menu items. Please advise us of any allergies or dietary requirements.

# Amuse Bouche

**Toasted French Baguette (4) | \$8 VE**

*Garlic and parsley butter*

**Rillettes de canard | \$25**

*Homemade duck rillettes and condiments, croûtons*

**\*Huîtres Fraîches | (6) \$36 | (12) \$70 DF GF**

*Fresh oysters with mignonette*

*\*Add +15 for 6 Oysters to include in the French experience*

**\*Huîtres Mornay | (6) \$36 | (12) \$70 DF GF**

*Baked oysters with Chardonnay mornay*

*\*Add +15 for 6 Oysters to include in the French experience*

**\*Cheese Platter | \$26 GF Opt**

*Selection of 3 French cheeses, nuts, dried fruit and bread*

*\*Add +8 to include in the French experience*

**\*Foie Gras | \$60 GF Opt**

*Foie gras (55g) served with bread and poached fruits*

*\*Add +35 to include in the French experience*



# Les Entrées

**French Onion Soup | \$21 Veg/VG/GF Opt**

*Caramelized onion, white wine, chicken stock,  
topped with cheesy parmesan croûtons.*

**Escargot (snail) façon La Boucherie | \$25 GF Opt**

*Garlic and parsley butter, mushroom sauce  
garlic and lemon crumb, croûtons.*

**Beef Tartare | \$25 GF Opt**

*Chef's sauce, cornichon, cured egg yolk,  
fried capers and croûtons.*

**Baked Brie Cheese | \$25 GF Opt**

*With truffle honey and thyme, Served with baguette.*

**Bone Marrow (2) | \$28 GF Option**

*Select from: Escargot or Beef tartare or Pickle onion  
Roasted bone marrow served on the bone with grilled bread.*

**Moules (Mussels) Fromagères | \$25 GF**

*Cooked in a creamy blue cheese sauce,  
speck ham, and a hint of white wine. Served with baguette and fries.*

**Grilled Prawns (5) | \$26 GF**

*Charcoal grilled prawns,  
Paprika emulsion and apple salad.*

**Friture de Calamar (Calamari) | \$23**

*Flash fried crumbed calamari with house seasoning served on  
cucumber salad, mayonnaise.*



# Les Mains

## **Lobster on Tagliatelle | \$68**

*Lobster tail (125g) served on Homemade Tagliatelle with seafood bisque.*

## **Poisson en Papilotte | \$55 GF**

*Steamed in parchment paper with a delicate blend of aromatics, herbs, lemon and white wine.*

## **Moules Fromagères | \$46 GF**

*Fresh mussels, creamy blue cheese sauce, infused with garlic, parsley, and a hint of white wine. Served with baguette and fries.*

## **Confit de Canard à L'Orange | \$46 GF**

*Confit duck leg, sautéed spinach, duck fat potatoes, orange and mandarin red wine jus.*

## **Civet de Sanglier | \$55 GF**

*Red wine wild boar stew, carrots and aromatic spices, and herbs. Served on homemade tagliatelle.*

## **Mushroom Risotto | \$42 VE VG Opt**

*Creamy wild mushroom risotto with parmesan cheese.*





# Les Steaks

*All steaks are served with Mash potato and*

*Your choice of Sauce - Garlic butter / Mushroom / Peppercorn*

*Steak Doneness - Blue, Rare, Med Rare, Med, Med Well, Well Done*

**250g Eye Fillet MB 2+ | \$55 GF**

*Lean, tender and buttery texture*

**350g Rib Eye MB 2+ | \$65 GF**

*Wonderfully textured and marbled, juicy, richly flavoured*

**350g Striploin | \$50 GF**

*Thick, premium New York style*

**\*Tomahawk Steak | Ask waiter for price list GF**

*House speciality, Grain fed, Deep rich flavour and served on the bone*

**\*300g/600g Wagyu Striploin Eye MB5+ | \$77/150 GF**

*Wonderfully textured, juicy, richly flavoured*

*\*Add +15 to include in the French experience for 300g*



# Enhance Me

Petite Lobster Tail | \$48 GF  
125g - *Pan roasted with garlic butter*  
*For surf and turf lovers!*

---

## Kids

All served with chips or velvet mash

Your choice of drink :  
Coke, Lemonade, Pink Lemonade,  
Orange Juice, Apple Juice, Pineapple Juice and  
Dessert Vanilla Sundae

Steak | \$30

Chicken Nuggets | \$30

Mushroom Risotto | \$30



# Sides

Pommes Frites | \$12

*French Fries.*

Velvet Mash | \$15 GF

*loaded with butter and cream.*

Roasted Carrots | \$15 GF VGT

*Roasted with honey, garlic, rosemary and thyme.*

Roasted Cauliflower and Garlic | GF VGT \$15

*Flash fried served with roasted garlic sauce.*

Roasted Brussels sprouts | \$15 GF VG (Opt)

*Sauté in garlic, macadamia dressing.*

Green salad | \$15 GF VG

*Vinaigrette dressing.*

# Dessert

## **Chocolate Millefeuille | \$18**

*Chocolate and baileys pâte pâtissière, balanced with a refreshing raspberry coulis, layered on puff pastry*

## **Basque Cheesecake | \$18 GF**

*Our house classic and Signature dessert  
Basque toasted top, red fruit coulis, vanilla ice cream*

## **Yuzu & lemon Crème Brûlée | \$18 GF**

*Yuzu sake and lemon custard topped with caramelized sugar*

## **Crêpes Suzette | \$18**

*Crepes served in caramelized orange sauce,  
Flambé with Grand Marnier (+\$7)*

## **Coconut and Raspberry Rice Pudding | \$18 VG GF**

*Served with mixed berries sorbet*

## **\*Affogato | \$22 GF**

*Home made vanilla ice cream, Frangelico, coffee*

*\*Add +5 to include in the French experience*

## **Homemade Ice cream (2 scoops) | \$12 GF (sorbet)**

*Vanilla, Lime and Lemon sorbet, Mixed berries sorbet*

## **\*Cheese Platter | \$26 GF Opt**

*Selection of delicious French cheese, nuts, dried fruit and bread*

*\*Add +8 to include in the French experience*

# Digestives

Frangelico, Italy \$12

Baileys Irish Cream, Ireland \$12

Tia Maria, Jamaica \$12

Cointreau, France \$15

Heggies Vineyard Estate Eden Valley Botrytis Riesling, \$15

Massenez Birdseye Chilli Liqueur, France \$15

Massenez Liqueur White Cocoa , France \$15

Sortilege Canadian Maple Whisky Liqueur, Canada \$18

Tiny Bear Coffee Liqueur, France \$15

Grand Marnier, France \$16

Château La Chartreuse de Coutet 2016, Bordeaux France \$20

Lark Whisky Liqueur, Tasmania \$24

Banana Liqueur, Brazil \$16

Vanilla Liqueur, Madagascar \$16

Coconut Liqueur, France \$16

Maraschino Liqueur, France \$16

Yuzu flavoured Sake, Japan \$16

Plum flavoured Sake, Japan \$16

# Coffee & Tea

Coffee- Macchiato, Piccolo, Cappuccino, Latte (Full Cream Milk only)

Tea - English breakfast (black tea), Earl Grey, Peppermint, Camomile

Lemon & Ginger, Green Tea