



La Boucherie 3 course French Experience \$99 PP

includes bread, a glass of wine ÷ Min 2 people ÷ Available Wed, Thu & Sun

Entree

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

French Onion Soup (GF, V Opt)

Decadently rich. Topped with deliciously
cheesy parmesan baguette

Croquettes de Canard (Duck)

Handmade duck croquettes served with
black garlic aioli

Friture de Calamar (Calamari) (GF Opt)

Flash Fried calamari served with sweet
chilli lime mayonnaise

300g Lamb Rump (GF)

Pan roast with natural jus. Served with
Jerusalem artichoke, sweet potato
crisp and pearl couscous

Creamy Tomato Risotto (GF) (V Opt)

Our chef's own bespoke recipe. Served
with grilled zucchini and cheese

Bouillabaisse de Provence (GF Opt)

Rich seafood bisque with fresh fish, prawns,
mussels, calamari, fennel, saffron and
potatoes. Served with warm baguette.

Poisson (Fish) Frites & Salad (GF Opt)

Pan roasted market fish served with fries
and house salad

Moules Frites (Mussels)

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

Main

Steak Sauce: Mushroom, Pepper, Red wine,
BBQ, Black garlic honey butter

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.

Aged Duck Breast with Poached Pear (GF)

Duck breast served with
poached pear and beetroot puree.

Confit Duck Cassoulet (GF)

A French winter classic! Rich, complex
and utterly comforting. Confit duck leg,
French beans, pork and fennel sausage, black
pudding and traditional vegetables.

Desserts

Vanilla Crème Brulé

With homemade biscotti

Basque Cheesecake

Vanilla cream, fresh strawberries & coulis

350 Striploin (GF)

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

Sticky Date Pudding

With butterscotch sauce and Chantilly cream

Zucchini Cake

Pistachio Ice cream and caramelised nuts

Chocolate & Coffee tarte

Coffee liqueur and cream