



## Les Entrées

**Toasted French Baguette (4)** \$8  
*with roast garlic and herb butter*

**Mornay Oysters**  
½ Dozen \$33 1 dozen \$60

**Fresh Oysters (GF) (DF) mignonette sauce**  
½ Dozen \$33 1 dozen \$60

**French Onion Soup (V Opt)** \$20  
*Decadently rich. Topped with deliciously cheesy parmesan baguette*

**Escargots (Snails) au pastis (GF opt)** \$25  
*sautéed with garlic, butter, mushroom parsley and pastis*

**Steak Tartare (GF Opt)** \$25  
*Premium hand cut eye fillet, traditional condiments, cured egg yolk*

**Roasted bone marrow (2) (GF Opt)** \$25  
*Succulent wood fire bone marrow topped Steak Tartare or Escargot*

**King Prawns (3) (GF)** \$25  
*Succulent charcoal grilled king prawns served with summer salsa*

**Friture de Calamar (Calamari) (GF Opt)** \$25  
*Flash Fried calamari served with garlic aioli*

**Pate de Campagne (GF Opt)** \$25  
*Chicken liver, pork, and brandy parfait served with cornichon, seeded mustard*

**Duck Croquettes** \$25  
*Handmade, served with Cranberry chutney*

**Duck Foie Gras- ask for Menu**

**Poisson (Fish) Frites & Salad (GF Opt)** \$42  
*Delicate roasted barramundi with fries & Salad*

**Moules Frites (Mussels)** \$45  
*Decadent garlic butter, parsley and white wine sauce. Served with fries & bread*

**Duck a L'Orange (GF)** \$43  
*Ultra-premium duck breast served with Oranges and puree carrot*

**Chicken Supreme (GF)** \$42  
*Seasoned and char-grilled breast chicken, Served with grilled asparagus, sweet potato puree and bacon jam*

**300g Lamb Rump (GF)** \$43  
*Smokey eggplant puree, grilled capsicum And Herb salad*

**Mushroom Risotto (GF) (V Opt)** \$42  
*Our chef's own bespoke recipe. Served with roasted mushroom. Absolutely stunning!*

**Spinach and mushroom Pithivier with camembert cheese (V Opt)** \$40  
*Creamy sauteed spinach, onions, mushrooms and herbs in flaky puff pastry*

## Feast for Two - \$205

*Advise us 24 hours in advance recommended. All served with: French baguette, three sauces, and your choice of two sides and two desserts*

**1.1-1.3 kg Grilled Tomahawk (GF)**  
*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'aloiau T-Bone (GF)**  
*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*

## Les Mains

**½ Rack American BBQ Back Pork Ribs (GF)** \$45  
*Sous-vide until tender then flame grilled. Served with fries and housemade BBQ sauce*

## Feast for Two - \$205

*Advise us 24 hours in advance recommended.*

All served with: French baguette, three sauces, and your choice of two sides and two desserts

### **La Boucherie Platter (GF)**

*350g ribeye, confit duck legs, pork sausages, grilled prawns & calamari. An absolute feast!*

### **Seafood Platter (\$220) (GF)**

*Fish of the day, prawns, mussels, calamari, lobster tail, oysters mornay, and fruits. The Jewel of the ocean!*

### **Lobster Feast (\$220)**

*Giant 1kg+ lobster with decadent garlic butter. Served with Calamari for entree.*

## The Steaks (GF)

*All steaks served with silky velvet mash and your choice of sauce.*

### **Sauces (GF)**

Mushroom, peppercorn, red wine jus, BBQ, Blue cheese sauce \$3

### **350g Rib Eye \$48**

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

### **250g Eye Fillet \$45**

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

### **600g T-Bone Steak \$65**

*Black Angus. The best of both worlds!*

### **350 Striploin \$42**

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

### **350g Wagyu Rib Eye \$95**

*MB 3+. Rich, decadent and full flavoured.*

## Enhance Me

**Charcoal Grilled Garlic King Prawn \$8**

**Ultra-Premium 125g Lobster Tail \$38**

## Sides

**Steak Fries \$12**

**Silky Mash \$15**

**Caramelised Carrots \$14**

*Garlic sour cream and roasted almonds*

**Macaroni and Cheese \$12**

**Roast Cauliflower and Garlic \$15**

*Flash fried with black garlic sauce*

**Beans \$15**

*Sautee in roast garlic butter & spec*

**Asparagus \$15**

*Grilled asparagus with lemon*

**Summer Salad \$15**

*Green salad with toasted grains, Cranberries Pickle onions*

## Kids Meals \$30

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

**Steak Frites**

**Pork Sausage**

**Chicken Nuggets**

**Housemade Macaroni and Cheese**

Menu and prices subject to change without any notice

