

La Boucherie Set Menu for 8 people of more 3 Courses \$110 PP (includes bread)

Entrée (shared selection of 3)

Garlic Mussels (GF) - *Garlic, parsley, and lemon*

Oysters Fresh *mignonette* or Kilpatrick Oysters (GF)

Grilled King Prawns (GF) (DF) - *With housemade mango sauce*

Friture de calmar (GF) (DF) - *Flash-fried calamari with garlic and parsley*

Escargot (GF) - *Sauteed in mushroom and champagne sauce*

Steak Tartare (GF) (DF) - *Premium hand cut eye fillet, condiments, cured egg yolk*

The Ultimate (GF) - *Wood fire bone marrow topped with your choice of: Steak Tartare or Escargot*

Stuffed Zucchini Flowers (GF) (Veg) - *Filled with a light ricotta raisin cream*



Main (Individual)

Half Rack Pork Ribs (GF) (DF) - *American style. Basted in our secret BBQ sauce*

Rack of Lamb (GF) - *Three cutlets, mint pea puree, caramelised onion, bacon chutney & charred lettuce*

Fish – Barramundi (GF) *Pan roasted fish, cauliflower (puree and riced) and asparagus.*

Duck Breast (GF) - *Caramelised onions, roast carrot, vanilla carrot puree and cherries.*

Le Vegetarian (GF) (Vegan) - *Roast cauliflower steak, crispy kale, and chickpeas with hummus.*

350g Rib Eye - *Black Angus *Marble Score 2+. Full flavoured and deliciously textured.*

600g T Bone Steak (add \$18) - *Black Angus. The best of both worlds!*

250g Eye Fillet - *Black Angus *Marble Score 2+. Buttery, delicate and tender.*

300g Wagyu Striploin (add \$20) - *Black Angus *Marble Score 3+. Thick & juicy New York style cut.*

300g Wagyu Rib Eye (add \$35) - *Black Angus *Marble Score 6+ Rich and full flavoured.*

1.1-1.3 kg Grilled Tomahawk (for 2) (add \$25) - Beautifully marbled, tender, juicy & full of flavour.

1.1-1.3 kg Grilled Bifteck D'aloyau T-Bone (for 2) (add \$25) - The best of both worlds. Black Angus

MB4+, tender and delicate fillet and rich, juicy sirloin.

Sides (shared selection of 3)

Steak Fries

Macaroni & Cheese

Silky Paris Mash

Summer Salad (GF) *Lettuce, tomatoes, oranges*

Roasted Carrots (GF) *garlic butter and parsley*

House Salad (GF) *asparagus, chickpeas, rocket, pears*

Grilled Broccolini (GF) *and lemon*

Roast Carrots (GF) *garlic butter and parsley*

Roast Cauliflower (GF) *and black garlic*

Menu and prices subject to change without any notice

Desserts (Individual)

Basque Cheesecake

With vanilla ice cream

Coconut Bavaois

With pineapple & mango cream

Tarte au Chocolat

With blood orange sorbet & candy orange

