



La Boucherie 3 course set Menu for groups of 8 or more

\$110 per person, includes Bread

Entree

Select 3 Entrees to share

Mornay Oysters (GF)

Fresh Oysters (GF) (DF) mignonette sauce

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*

The Ultimate (GF Opt)
*Succulent wood fire bone marrow
topped with your choice of:
Steak Tartare or Escargot*

King Prawns (GF)
*Succulent charcoal grilled king prawns
served with roast tomato sauce and
curry leaves*

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

Croquettes de Canard (Duck)
Served with black garlic aioli

Friture de Calamar (Calamari) (GF Opt)
*Flash Fried calamari served with sweet
chilli lime mayonnaise*

Mussels a La Francaise (GF)
Garlic, parsley, and lemon

Sides

Select 3 Sides to share

Steak Fries

Duck fat Potatoes

Velvet Mash

Caramelised Carrots
With seeded mustard and yogurt

Macaroni and Cheese

Roast Cauliflower and Garlic

Green Beans
Sautee in roast garlic butter & spec

Roast Pumpkin & Rosemary

Green Salad
Baby COS, carrots, orange & Vinaigrette

Desserts

Vanilla Crème Brulé
With homemade biscotti

Basque Cheesecake
Vanilla cream, fresh strawberries & coulis

Sticky Date Pudding
With butterscotch sauce and Chantilly cream

Zucchini Cake
Pistachio Ice cream and caramelised nuts

Chocolate & Coffee tarte
Coffee liqueur and cream



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.

350 Striploin (GF)

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

600g T-Bone Steak (+20)

Black Angus. The best of both worlds!

350g Wagyu Striploin (+20)

Black Angus MB 3+. Thick and juicy New York style cut.

350g Wagyu Rib Eye (+28)

Black Angus MB 5+. Rich, decadent and full flavoured.

1.1-1.3 kg Grilled Tomahawk for 2 (+30)

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'aloyau T-Bone for 2 (+30)

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.

½ Lobster (+25) – must be in multiple of 2

With garlic served with fries or salad

½ rack American BBQ Back Pork Ribs
served with fries

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.

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.

