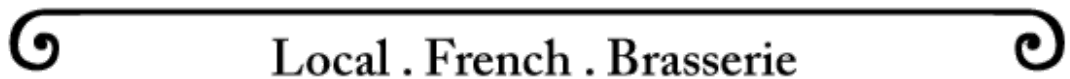




LA BOUCHERIE



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

Amuse Bouche or Entree - Main or Steak - Side or Dessert

Includes French Baguette + 1 glass of French Wine

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**

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 parsley butter

Baked Brie Cheese | \$25 GF
with truffle honey, thyme and baguette

*Huîtres Fraïches | (6) \$36 | (12) \$70 DF GF
Fresh oysters with mignonette
*Add +15 for 6 Oysters with French experience

*Huîtres Mornay | (6) \$36 | (12) \$70
Baked Oysters with white wine and creamy bechamel
sauce enriched with cheese
*Add +15 for 6 Oysters with French experience

*Cheese Platter | \$26 GF Opt
Start your evening off right! Selection of delicious French
cheese, nuts, dried fruit and bread
*Add +8 with French experience

*Foie Gras | \$60 GF Opt
Foie gras (55g) served with bread and poached fruits
*Add +35 with French experience

Les Entrées

French Onion Soup | \$21 Veg Opt, VG Opt GF Opt
Caramelised onion, topped with cheesy parmesan crouton

Escargot (snail) façon La Boucherie | \$25 GF Option
Garlic herb butter, mushroom sauce
fried garlic crumb and crouton

Tartare | \$25 GF Opt

Beef - herb sauce, cornichon, cured egg yolk, fried capers and crouton

Salmon - chef sauce, cucumber, fried capers, radish and crouton

Grilled Prawns (5) | \$26 GF Opt

Charcoal grilled king prawns, yuzu butter garlic and fruit salsa

Friture de Calamar (Calamari) | \$22 DF

Flash fried with house seasoning, Marie Rose sauce

Bone Marrow (2) | \$28 GF Option

Escargot or pickle onion or steak tartare

Roast bone marrow served on the bone with grilled bread

Raclette | \$20

Raclette Savoyarde - Traditional French Alpine dish featuring melted Raclette cheese, served with charcuterie, crouton and crudité's

Moules Marinières | \$21

Classic French dish featuring succulent mussels steamed in white wine, garlic, and parsley, served with baguette and fries

Les Mains

***Butter Garlic Seared Lobster Tails (approx. 125g each) | \$98**

Pan seared lobster tails smothered in a rich butter garlic sauce, served with vegetable macédoine and polenta cigar

*Add +35 for French Experience

'Sole' meunière | \$59

Pan-seared whole 'sole', lemon, butter, parsley, and capers, served with sauce vierge

Duck leg confit with thyme | \$45 GF

Pan roasted duck with leek, mushroom, baby onions and berry sauce

Ballotine de poulet (stuffed chicken) | \$44 GF

Slow cooked and pan seared stuffed chicken breast with mushroom, garlic and herb butter

Served with seasonal vegetables and cauliflower puree

Eggplant Steak | \$40 VE VG (Opt)

Grilled eggplant, green vegetables, macadamia nuts, pickle onions, crunchy fried ginger

Moules Marinières | \$42

Classic French dish featuring succulent mussels steamed in white wine, garlic, and parsley, served with baguette and fries



Les Steaks

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

Lean, tender and buttery texture

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

Wonderfully textured and marbled, incredibly juicy,
richly flavoured

350g Striploin | \$50 GF

Thick, premium New York style

*Tomahawk Steak | See Menu GF

House speciality, Grain fed, Ultra-premium, Deep rich flavour
and served on the bone

*350g Wagyu Rib Eye MB5+ | \$120 GF

Wonderfully textured, incredibly juicy, richly flavoured

*Add +55 with French experience

*350g Wagyu Striploin Eye MB5+ | \$78 GF

Wonderfully textured, incredibly juicy, richly flavoured

*Add +15 with French experience

Served with MASH and your choice of sauce

*** Sauces ***

All made in-house

Garlic butter | Mushroom | Peppercorn

Enhance Me

Why not add a little extra indulgence?

Petite Lobster Tail | \$48 GF
125g - Pan roasted with garlic butter

Sauces | \$4

All made in-house

Garlic butter | Mushroom | Peppercorn

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



Sides

Fries | \$12

Velvet Mash | \$15 GF
loaded with butter and cream

Roasted Carrots | \$15 GF
Roasted with honey, garlic, rosemary and thyme

Roast Cauliflower and Garlic | \$15
Flash fried served with roasted garlic sauce

Green Beans | \$15 GF VG (Opt)
Sauté in garlic, parsley and spec (pork)

Green Summer salad | \$15 GF VG
Vinaigrette dressing



Dessert

Mousse au chocolat | \$18 GF

An explosion of chocolate flavours, with a light and intense richness

Basque Cheesecake | \$18 GF

Our house classic and Signature dessert

Basque toasted top, red fruit coulis, vanilla ice cream

Coconut Panna cotta | \$18 (Veg, VG, GF)

served with lemon lime sorbet and a hint of lime zest

Crème Brûlée | \$18 GF

Vanilla Crème Brûlée - Rich vanilla custard base topped with
caramelised sugar

***Affogato | \$22 GF**

Home made vanilla ice cream, Frangelico, coffee

*Add +5 with French experience

The Colonel, Lemon, Lime Sorbet \$22

with a shot of Vodka or Pastis

*Add +5 with French experience

Double Delight - Ice cream (2 scoops) | \$12 GF

Vanilla, Lime Lemon sorbet, Mango sorbet

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

*Add +8 with French experience and +18 Roquefort liqueur

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

Why not add a little extra indulgence?

See our dessert wines and aperitifs



Digestives

Frangelico, Italy

Baileys Irish Cream, Ireland

Tia Maria, Jamaica

Cointreau, France

Heggies Vineyard Estate Eden Valley Botrytis Riesling, France

Massenez Birdseye Chilli Liqueur, France

Massenez Liqueur White Cocoa , France

Sortilege Canadian Maple Whisky Liqueur, Canada

Tiny Bear Coffee Liqueur, France

Grand Marnier, France

Château La Chartreuse de Coutet 2016, Bordeaux France

Lark Whisky Liqueur, Tasmania

Banana Liqueur, Brazil

Vanilla Liqueur, Madagascar

Apricot Liqueur, France

Coconut Liqueur, France

Maraschino Liqueur, France

Roquefort Liqueur, France

Sake

Yuzu flavoured Sake, Japan

Plum flavoured Sake, Japan

Coffee & Tea

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

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

Lemon & Ginger, Green Tea



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