



La Boucherie 3 course set Menu for pax 10 or functions

\$125 per person. includes French Baguette

Entree

Select 3 Entrees to share for the table

Escargots (Snails) GF Opt)

Garlic parsley lemon butter, mushroom sauce potato straw and crostini

Steak Tartare (GF Opt)

Our chef's specialty! With capers, cornichon, herb sauce, potato straw, egg yolk and crostini

Bone Marrow (GF Opt)

Succulent wood fire bone marrow topped with your choice of:

Steak Tartare, Escargot or Pickle Onion

Flambé Creamy Garlic Prawns au Pastis (GF)

Garlic parsley cream, aniseed flambé and bread

French Onion Soup (V Opt)

Decadently rich. Topped with deliciously cheesy parmesan baguette

Friture de Calamar (Calamari) (GF Opt)

Flash fried with house seasoning, mixed herbs, garlic and aioli

Sides

Select 2 Sides to share for the table

Steak Fries

Velvet Mash

Caramelised Carrots

Roasted with honey, garlic, rosemary and thyme

Roast Cauliflower and Garlic

Beans

Sauté in garlic, parsley and spec (pork)

Salade Verte

Green crunchy leaves, pickle carrots and onion, nutritional yeast with chardonnay dressing

Desserts

Individual Serving

Coffee Crème Brulé

With homemade biscotti

Basque Cheesecake

Our house classic and Signature dessert Basque toasted top, raspberry coulis and vanilla ice cream

Creamy Coconut Rice Pudding (VG GF)

Mango coulis and sorbet, dried mango and almond flakes



Main

Individual Serving

250g Eye Fillet (GF)

Black Angus MB 2+. Lean, 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!

Duck Brest with Cranberry (GF)

Dutch carrot, golden beetroot, cranberry coulis and red wine jus

Boeuf Bourguignon (GF)

Classic rich boeuf bourguignon, speck (bacon). carrots, onion, mushroom served with velvet mash

Grilled Lamb Cutlets (3) (GF)

Grilled cos lettuce, onion petals, duck fat potato, bacon jam, pea puree and jus

Ratatouille (VE- VG & GF Option)

Homemade pan roasted ricotta gnocchi, garlic crouton, fried parsley

Markey Fish – Pan Roasted

Green beans, garlic shoots, butternut puree, onion petals, beurre blanc au pastis



Kids Meals

\$35

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

Steak, Chicken Nuggets

Or Housemade Gnocchi Ratatouille

