



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. Notre Chef français, digne élève du fameux label Michelin a 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 Michelin-trained French chef is 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 Three Options

1. A La Carte
2. Les Feasts (for 2) served with 2 Sides and 2 Desserts
 - Tomahawk Feast - See Board Menu
 - La Boucherie Feast - \$260
 - Seafood Platter Feast - \$275
3. Three Course French Experience for up to 9 guests (incl Bread + 1 glass of French wine) \$125 per person
 - Choose any 3 - One Entree, One Main or Steak, One Side or Dessert. Excludes dishes with an * asterix

For Groups of 10 or more 3 Course menu \$125 per person, includes French Baguette

Choose three Entrees (shared)
two Sides (shared)
Individual Main and Dessert

Amuse Bouche

Toasted French Baguette (4) | \$8 VE
Served with delicious black garlic honey butter

Marinated Olives | \$12 VG GF
Citrus and garlic, sesame seed

*Huîtres Fraïches | (6) \$36 | (12) \$70 DF GF
Fresh oysters with lemon wedges

*Huîtres Champagne Mornay | (6) \$36 | (12) \$70 GF
Baked Oysters with creamy bechamel sauce enriched
with cheese

*Cheese Platter | \$26 GF Opt
Start your evening off right! Selection of delicious French
cheese, pear chutney, confit walnuts, dried fruit and bread

*Foie Gras GF Opt
See board Menu

Foie gras barquette served with bread, jam and duck fat potatoes

Les Entrées

Escargot (snail) façon Bourgogne | \$25 GF Option

Garlic herb lemon butter, mushroom sauce
fried onion and crostini

Bone Marrow (2) | \$28 GF Option

Roast bone marrow served on the bone with grilled bread,
topped with your choice of

1. STEAK TARTARE 2. ESCARGOT 3. PICKLE ONION

Steak Tartare | \$24 GF Opt

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

Friture de Calamar (Calamari) | \$22 DF

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

Flambé Creamy Garlic Prawns au Pastis (5) | \$25 GF Opt

Garlic parsley cream, aniseed flambé and bread

French Onion Soup | \$21 GF Opt

Caramelised onion, beef jus topped with cheesy parmesan bread

Roasted Cauliflower Florets | \$22 GF VG

Butter beans, artichoke, dill and herb citrus crumb and garlic sauce

Les Mains

Market Fish - Pan Roasted | \$46

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

Duck Breast with Cranberry | \$48 GF

served Medium Rare

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

Grilled Lamb cutlets (3) | \$48 GF

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

Ratatouille Niçoise | \$40 VE VG (Opt) GF (Opt)

Homemade pan roasted ricotta gnocchi with stew vegetables, garlic crouton, fried parsley

Boeuf Bourguignon | \$42 GF

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



Les Steaks

Black Angus | Served with MASH and your choice of sauce

Blue : Extremely rare. Very red in centre. Room temperature

Rare : red in centre. Lukewarm.

Medium-rare : Pinkish-red centre. Warm.

Medium : Pink centre. Hot. | Medium Well : Small amount of pink. Hot.

Well Done : No pink. All brown. Hot.

*** Sauces ***

All made in-house

| Red wine jus | Creamy mushroom | Creamy peppercorn

SELECT 1, YOUR STEAK
2, HOW WOULD YOU LIKE YOUR STEAK COOKED
3. SAUCE

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

*600g T-Bone | \$75 GF

The best of both worlds. Bold yet tender, deliciously flavourful

*Add +18 with French experience Menu

Les Wagyu Steaks

Served with MASH and your choice of sauce

Wagyu is special because its high marbling or thin lines of fat are distributed uniformly throughout the flesh. The marbling contributes to its tenderness and rich flavour.

Blue : Extremely rare. Very red in centre. Room temperature

Rare : red in centre. Lukewarm.

Medium-rare : Pinkish-red centre. Warm.

Medium : Pink centre. Hot. | Medium Well : Small amount of pink. Hot.

Well Done : No pink. All brown. Hot.

*** Sauces ***

All made in-house

| Red wine jus | Creamy mushroom | Creamy peppercorn

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

Wonderfully textured, incredibly juicy, richly flavoured

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

Wonderfully textured, incredibly juicy, richly flavoured

*Yes Feasts for 2

The Tomahawk

Pre-orders appreciated

All served with French baguette, three homemade sauces, your choice of two sides and your choice of two indulgent desserts . Excludes dishes with an * asterix



See Board Menu Tomahawk + 3 Sauces
+ Bread + 2 Sides + 2 Dessert

1190g - \$262

1165g - \$258

1173g - \$259

1249g - \$270

1271g - \$274

1300 - \$278

1362g - \$288

1372g - \$289

1498 g - \$308

1556g - \$317

1559g - \$318

*** Sauces ***

All made in-house | Red wine jus | Creamy mushroom | Creamy peppercorn |

House speciality | Angus Reserve | Grain fed |
Ultra-premium | Deep rich flavour

*Les Feasts for 2

Pre-orders appreciated

All served with french baguette, three
homemade sauces, your choice of two sides and
your choice of two indulgent desserts

*Excludes dishes with an * asterix*

*Le Plateau de "La Boucherie" | \$250

Degustation on a platter!

Calamari, Prawns, Bone marrow (steak tartare, snails or pickle onion).
350g Rib Eye, Lamb cutlets,

*Plateau de Fruits de Mer | Seafood Platter \$275

125g Lobster tail, six mixed oysters, Prawns,
Fish, Calamari, Mussels

Enhance Me

Why not add a little extra indulgence?

Available for all dishes

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

Sauces | \$4

All made in-house | Red wine jus | Creamy mushroom | Creamy peppercorn

Kids

All served with chips or velvet mash |

Your choice of drink : Coke, Lemonade, Pink Lemonade, Orange Juice,
Apple Juice, Pineapple Juice

Vanilla sundae with topping: chocolate, strawberry, caramel, sprinkles
or Ice Magic

Steak | \$30

Chicken Nuggets | \$30

Homemade ricotta gnocchi ratatouille | \$30



Sides

Fries | \$12

Velvet Mash | \$14 GF
loaded with butter and cream

Roasted Carrots | \$13 GF
Roasted with honey, garlic, rosemary and thyme

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

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

Crunchy Salade | \$15 GF VG
Green crunchy leaves, pickle carrots and onion, nutritional yeast with chardonnay dressing



Dessert

Creamy Coconut Rice Pudding | \$18 VG GF
Mango coulis and sorbet, dried mango and almond flakes

Basque Cheesecake | \$18 GF
Our house classic and Signature dessert
Basque toasted top, cranberry coulis, vanilla ice cream, almonds

***Affogato** | \$22
Home made vanilla ice cream, Frangelico, coffee
*Add +5 with French experience

Coffee Crème Brulee | \$18 GF Option
Served with biscottes

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

***Cheese Platter** | \$26 GF Option
+18 Roquefort liqueur
Selection of delicious French cheese, pear chutney, confit
walnuts, dried fruit and bread
*Add +8 with French experience

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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