



Les Entrées

Toasted French Baguette \$8
with whipped honey garlic tofu or roast garlic duck fat butter

Mornay Oysters (GF)
½ Dozen \$25 1 dozen \$48

Fresh Oysters (GF) (DF) mignonette sauce
½ Dozen \$25 1 dozen \$48

Escargots (Snails) a La Bourguignonne \$20
(GF Opt) sautéed with garlic, butter, mushroom and parsley

Steak Tartare (GF Opt) \$25
Premium hand cut eye fillet, traditional condiments, cured egg yolk & potato crisp

The Ultimate (GF Opt) \$25
*Succulent wood fire bone marrow topped with your choice of:
Steak Tartare or Escargot*

King Prawns (GF) \$25
Succulent charcoal grilled king prawns served with roast tomato sauce and curry leaves

French Onion Soup (GF, V Opt) \$20
Decadently rich. Topped with deliciously cheesy parmesan baguette

Croquettes de Canard (Duck) \$20
Handmade duck croquettes served with black garlic aioli

Friture de Calamar (Calamari) (GF Opt) \$20
Flash Fried calamari served with sweet chilli lime mayonnaise

Les Mains

½ Rack American BBQ Back Pork Ribs (GF) \$45
Sous-vide until tender then flame grilled. Served with fries and housemade BBQ sauce

Poisson (Fish) Frites & Salad (GF Opt) \$41
Pan roasted market fish served with fries and house salad

Moules Frites (Mussels) \$45
Decadent garlic butter, parsley and white wine sauce. Served with fries and warm baguette.

Bouillabaisse de Provence (GF Opt) \$49
One of our favourites! Rich seafood bisque with fresh fish, prawns, mussels, calamari, fennel, saffron and potatoes. Served with warm baguette.

Aged Duck Breast with Poached Pear (GF) \$43
Ultra premium duck breast served with poached pear and a delicate beetroot puree

Confit Duck Cassoulet (GF) \$42
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) \$46
Pan roast with natural jus. Served with Jerusalem artichoke, sweet potato crisp and pearl couscous

Creamy Tomato Risotto (GF) (V Opt) \$39
Our chef's own bespoke recipe. Served with grilled zucchini and cheese

Feast for Two - \$198

Advise us 24 hours in advance.

All served with: French baguette, three sauces, and your choice of two sides and two desserts.

1.1-1.3 kg Grilled Tomahawk (GF)
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'aloiau T-Bone (GF)
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.

Menu and prices subject to change without any notice



Feast for Two - \$198

Advise us 24 hours in advance.

All served with: French baguette, three sauces, and your choice of two sides and two desserts.

La Boucherie Platter (GF)

350g ribeye, confit duck legs, pork sausages, grilled prawns & calamari. An absolute feast!

Seafood Platter (\$230) (GF)

Fish of the day, prawns, mussels, calamari, lobster tail, oysters mornay, and fruits. The Jewel of the ocean!

Lobster Feast (\$220)

Giant 1kg+ lobster with decadent garlic butter. Served with complimentary canapes.

The Steaks (GF)

All steaks served with silky velvet mash and your choice of sauce.

Sauces (GF)

Mushroom, peppercorn, red wine jus, BBQ, black garlic honey butter **\$3**

350g Rib Eye \$48

Black Angus MB 2+. Full flavoured and deliciously textured.

250g Eye Fillet \$45

Black Angus MB 2+. Buttery, delicate and tender.

600g T-Bone Steak \$65

Black Angus. The best of both worlds!

350 Striploin \$42

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

350g Wagyu Striploin \$68

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

350g Wagyu Rib Eye \$78

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

Enhance Me

Charcoal Grilled Garlic King Prawn \$8

Ultra-Premium 125g Lobster Tail \$35

Sides

Steak Fries \$12

Duck fat Potatoes \$12

Velvet Mash \$12

Caramelised Carrots \$12
With seeded mustard and yogurt

Macaroni and Cheese \$12

Roast Cauliflower and Garlic \$14

Green Beans \$14
Sautee in roast garlic butter & spec

Roast Pumpkin & Rosemary \$14

Green Salad \$12
Baby cos, carrots, orange, palm sugar Vinaigrette

Kids Meals \$30

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

Steak Frites

Pork Sausage

Chicken Nuggets

Housemade Macaroni and Cheese

Menu and prices subject to change without any notice