LA BOUCHERIE

Local . French . Brasserie

Entrée

Toasted French Baguette $8
with black garlic and honey butter

Roast Scallops (GF)
Garlic, parsley, and lemon
½ Dozen $25 1 dozen $45

Kilpatrick Oysters (GF)
½ Dozen $25 1 dozen $48

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

Grilled King Prawns (GF) (DF) $25
With housemade mango sauce

Friture de calmar (GF) (DF) $20
Flash-fried calamari with garlic and parsley

Escargot (GF) $20
Sauteed in mushroom and champagne sauce

Steak Tartare (GF) (DF) $20
Premium hand cut eye fillet, traditional condiments, cured egg yolk

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

Foie Gras (GF) $39
Served with fig jam and house salad

Stuffed Zucchini Flowers (GF) (Veg) $19
Filled with a light ricotta raisin cream

Mains

Half Rack Pork Ribs (GF) (DF) $43
Baby back American style. Basted in our secret barbeque sauce and served with fries.

Crown Rack of Lamb (GF) $45
Three premium cutlets served on the bone. Mint pea puree, caramelised onion, bacon chutney & charred lettuce

Fish – Barramundi (GF) $40
Pan roasted fish served with two textures of cauliflower (puree and riced) and asparagus.

Duck Breast (GF) $42
Served with caramelised onions, roast carrot, vanilla carrot puree and cherries.

Le Vegetarian (GF) (Vegan) $37
Roast cauliflower steak, crispy kale, and chickpeas with housemade hummus.

Feast a Deux - $179

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'aloyau T-Bone (GF)
The best of both worlds. Black Angus MB4+, tender and delicate fillet and rich, juicy sirloin. Expertly seasoned, served sliced and presented on the bone.

La Boucherie Platter (GF)
350g ribeye, confit duck legs, pork sausages, grilled prawns & roasted scallops. An absolute feast!

Seafood Platter ($210) (GF)
Fish of the day, prawns, scallops, crab salad, calamari, lobster tail, Oysters Kilpatrick. The Jewel of the ocean!

Lobster Feast ($199)

Giant 1kg+ lobster with your choice of sauce (garlic butter (GF), mornay or thermidor). Served with complimentary canapes.

24 hours' notice may be required

The Steaks (GF)

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

Sauces
Signature mushroom, peppercorn, house made barbeque, red wine jus, Bearnaise
$2.50 (GF)

350g Rib Eye $44
*Black Angus *Marble Score 2+.*
Full flavoured and deliciously textured.

250g Eye Fillet $43
*Black Angus *Marble Score 2+*
Buttery, delicate and tender.

600g T-Bone Steak $65
Black Angus.
The best of both worlds!

350g Striploin $40
*Black Angus. *Marble Score 2+*
Thick and juicy New York style cut.

300g Wagyu Striploin $65
*Black Angus *Marble Score 3+*
Thick and juicy New York style cut.

300g Wagyu Rib Eye $78
*Black Angus *Marble Score 6+*
Rich, decadent and full flavoured.

Enhance Me

Garlic King Prawn (GF) $8

Lobster Tail (GF) $30

Sides

Steak Fries $11

Roast Cauliflower and Garlic $12

Grilled Broccolini with lemon $12

Summer Salad (GF) $12
Lettuce, tomatoes, oranges, and house vinaigrette.

Macaroni and Cheese $12

Silky Paris Mash (GF) $12

Roasted Carrots (GF) $12
With garlic butter and parsley.

House Salad (GF)
Asparagus, chickpeas, rocket, $14
Pears & house special.

Kids Meals $25

Served with chips or mash, & vanilla sundae (toppings chocolate, strawberry, caramel & sprinkles).

Steak a la Minute (GF)

Pork Sausage (GF)

Homemade Macaroni and Cheese

Menu and prices subject to change without any notice