



LA BOUCHERIE



Local . French . Brasserie

# MENU

*Discover La Cuisine, Enjoy Bon Appétit*

*3B Old Northern Road  
Baulkham Hills NSW 2153*

# Degustation

## The Signature Experience \$198

10 Tasting Courses + Still or Sparkling Water  
Wine Add on — \$95 | Seven pairing wines

*Pain Maison, Foie Gras Crostini, Fricassée d'Escargots, Wagyu Tartare de Bœuf,  
Scallop Crudo, Crab Cigar, Beef Eye Fillet, Joue de Porc Grillée,  
Poisson du Marché, Poire Pochée, Crêpes Suzette*

 *Veuve D'Argent Blanc de Blancs | FR 125ml*

 *Domaine de La Baume Sauvignon Blanc | Languedoc FR 60ml*

 *Marc Bredif Vouvray, Chenin Blanc | FR 60ml*

 *Famille Perrin Réserve Côtes-du-Rhône Rouge GSM | Rhône Valley FR 60ml*

 *Domaine Bila-Haut L'Esquerda Shiraz | FR 60ml*

 *Heggies Vineyard Botrytis Riesling | SA 30ml*

 *Flambé Grand Marnier*

## The Prelude Experience \$168

7 Tasting Courses + Still or Sparkling Water  
Wine Add on — \$69 | Five pairing wines

*Pain Maison, Caillé de Chèvre, Fricassée d'Escargots, Wagyu Tartare de Bœuf,  
Crab Cigar, Joue de Porc Grillée, Poisson du Marché, Basque Cheesecake*

 *Veuve D'Argent Blanc de Blancs | FR 125ml*

 *Domaine de La Baume Sauvignon Blanc | Languedoc FR 60ml*

 *Domaine Maire & Fils GN Cotes du Jura Pinot Noir | FR 60ml*

 *Domaine Bila-Haut L'Esquerda Shiraz | FR 60ml*

 *Heggies Vineyard Botrytis Riesling | SA 30ml*

# French Experience

**\$135 per person**

Arrival Experience + 4 Course Menu + Still or Sparkling Water

Wine Pairing Add-on +\$29 | 2 Glasses of French Wines

## Arrival Experience

 *Veuve D'Argent Blanc de Blanc Brut | Burgundy FR*

*Pain Maison | Baguette, Cultured Butter and*

*Oysters | 3 fresh oysters, Champagne mignonette*

## Entrée (Choose 1)

*Wagyu Tartare de Bœuf | Hand-cut Wagyu Beef Tartare, Lime, Anchovy cream, Egg yolk, Potato Crisps*

*Fricassée d'Escargots | Escargots, Mushrooms, Garlic, parsley, Chervil, Crostini*

*Caillé de Chèvre | Goat's cheese curd, Roasted Beetroot, Watercress, Walnut, Beetroot Glaze*

 *Marc Bredif Vouvray, Chenin Blanc | FR*

## Mains (Choose 1)

*Risotto aux Champignons | Wild mushroom risotto with tarragon, Arborio rice & Parmesan*

*Canard Confit | Slow Cooked Duck Leg, Orange glaze, Spinach, Duck Fat Potatoes*

*Joue de Porc Grillée | Glazed pork jowl, Celeriac, Caramelised Apple, Cauliflower purée*

*Black Angus MBS2+ Striploin | 350gm Charcoal grilled Striploin, Frites, Café de Paris Butter*

*+\$14 Wagyu MBS3+ Striploin | 350gm Charcoal grilled True North Striploin, Frites, Café de Paris Butter*

 *Domaine Maire & Fils GN Cotes du Jura Pinot Noir | FR or*

 *Domaine Bila-Haut L'Esquerda Shiraz | FR*

## Sides To Share (Choose 1)

*Sautéed Seasonal Greens | Green Vegetables, Roasted cauliflower purée, Almonds*

*Red Oak Salad | Red oak lettuce, White balsamic vinaigrette, Walnuts*

## Desserts (Choose 1)

*Crêpes Suzette | Crêpes with chocolate ganache, orange and caramel*

*Poire Pochée | Red wine poached pear, Red Wine Syrup, Crème Chantilly*

# French Trio

**\$92 per person**

*Pain Maison* | Baguette, Cultured Butter + 3 Course Menu + Still or Sparkling Water  
*Wine Pairing Add-on* +\$29 | 2 Glasses of French Wines

## Entrée (Choose 1)

*Wagyu Tartare de Bœuf* | Hand-cut Wagyu Beef Tartare, Lime, Anchovy cream, Egg yolk, Potato Crisps  
*Fricassée d'Escargots* | Escargots, Mushrooms, Garlic, parsley, Chervil, Crostini  
*Caillé de Chèvre* | Goat's cheese curd, Roasted Beetroot, Watercress, Walnut, Beetroot Glaze  
🍷 *Marc Bredif Vouvray, Chenin Blanc* | FR

## Mains (Choose 1)

*Risotto aux Champignons* | Wild mushroom risotto with tarragon, Arborio rice & Parmesan  
*Canard Confit* | Slow Cooked Duck Leg, Orange glaze, Spinach, Duck Fat Potatoes  
*Joue de Porc Grillée* | Glazed pork jowl, Celeriac, Caramelised Apple, Cauliflower purée  
*Black Angus MBS2+ Striploin* | 350gm Charcoal grilled Striploin, Frites, Café de Paris Butter  
+\$14 *Wagyu MBS3+ Striploin* | 350gm Charcoal grilled True North Striploin, Frites, Café de Paris Butter  
🍷 *Domaine Maire & Fils GN Cotes du Jura Pinot Noir* | FR or  
🍷 *Domaine Bila-Haut L'Esquerda Shiraz* | FR

## Desserts (Choose 1)

*Crêpes Suzette* | Crêpes with chocolate ganache, orange and caramel  
*Poire Pochée* | Red wine poached pear, Red Wine Syrup, Crème Chantilly

# Starters

## Oysters 32

½ doz Fresh oysters, Champagne mignonette

🍷 Veuve D'Argent Blanc de Blanc Brut | FR

## Pain Maison 9

Baguette, Cultured Butter

## Olives Marinées 12

House marinated olives, Herbs, Olive oil

## Foie Gras Crostini 32

Pan-seared foie gras, Apricot Chutney, Caramelised onion, Hazelnut, Crostini

🍷 Marc Bredif Vouvray, Chenin Blanc | FR

## Charcuterie & Brie 38

Saucisson, Choice of soft cheese or hard cheese, Cornichons, Baguette, Fig jam |

Add on Cheese +19

🍷 Domaine Maire & Fils GN Cotes du Jura Pinot Noir | FR

# Entrées

## **Caillé de Chèvre 28**

Goat's cheese curd, Roasted Beetroot, Watercress, Walnut, Beetroot Glaze

🍷 *Famille Perrin Reserve Cotes-du-Rhone Rose | Rhone Valley FR*

## **Fricassée d'Escargots 29**

Escargots, Mushrooms, Garlic, Parsley, Chervil, Crostini

🍷 *Morrison's Gift, Chardonnay | WA*

## **Wagyu Tartare de Bœuf 36**

Hand-cut Wagyu Beef Tartare, Lime, Anchovy cream, Egg yolk, Potato Crisps

🍷 *Domaine Maire & Fils GN Cotes du Jura Pinot Noir | Jura FR*

## **Scallop Crudo 36**

Scallops, Watermelon Radish, Persimmon, Herb oil, Verjus, Elderflower liqueur

🍷 *Veuve D'Argent Cuvée Prestige Blanc de Blancs Brut | Burgundy FR*

## **Crab Cigar 34**

Fried Cigar, Crab, Lemon, Chives, Caper dust

🍷 *Domaine de La Baume Sauvignon Blanc | Languedoc FR*

## **Bone Marrow 41**

Two Roasted marrow, Wagyu Beef Tartare, Garlic Parsley Crumbs, Baguette

**Add extra marrow +\$19**

🍷 *Domaine Bila-Haut L'Esquerda Shiraz | Roussillon FR*

# Mains

## **Risotto aux Champignons 40**

*Wild mushroom risotto with tarragon, Arborio rice & Parmesan*

 *Domaine Maire & Fils GN Cotes du Jura Pinot Noir | Jura FR*

## **Beef Eye Fillet 61**

*200gm Beef Eye Fillet, Black Garlic, Truffle Purée, Eschalot, Mushrooms*

 *Domaine Bila-Haut L'Esquerda Shiraz | Roussillon FR*

## **Joue de Porc Grillée 47**

*Glazed pork jowl, Celeriac, Caramelised Apple, Cauliflower purée*

 *Famille Perrin Réserve Côtes-du-Rhône Rouge GSM | Rhône Valley FR*

## **Canard Confit 48**

*Slow Cooked Duck Leg, Orange glaze, Spinach, Duck Fat Potatoes*

 *Domaine Maire & Fils GN Cotes du Jura Pinot Noir | Jura FR*

## **Poisson du Marché 46**

*Market fish, Leek foam, Nasturtium flower, Fried cavolo*

 *Morrison's Gift, Chardonnay | WA*

## **Kids Course 39**

**Main** (Choose 1) Steak | Risotto aux Champignons

**Sides** (Choose 1) Frites | Pommes Puree

**Drinks** (Choose 1) Coke | Lemonade | Apple Juice | Pineapple Juice,

**Dessert** House Made Vanilla Ice Cream

# Steaks

## **Black Angus MBS2+ Striploin 47**

350gm Charcoal grilled Striploin, Frites, Café de Paris Butter

 Dandelion Lioness Shiraz | McLaren Vale SA

## **Wagyu MBS3+ Striploin 64**

350gm Charcoal grilled True North Striploin, Frites, Café de Paris Butter

 Famille Perrin Réserve Côtes-du-Rhône Rouge GSM | Rhône Valley FR

## **Wagyu MBS5 Scotch Fillet 94**

350gm Charcoal grilled Scotch Fillet, French-style mashed potatoes, Café de Paris butter

 Famille Perrin Réserve Côtes-du-Rhône Rouge GSM | Rhône Valley FR

## **Wagyu MBS9+ Scotch Fillet 138**

350gm Charcoal grilled Scotch Fillet, French-style mashed potatoes, Red Wine Jus

 Domaine Bila-Haut L'Esquerda Shiraz | Roussillon FR

## **Tomahawk 195**

1~1.2kg Charcoal grilled Tomahawk, French-style mashed potatoes, Sautéed Seasonal greens, Café de Paris, Red wine jus

 Guigal Crozes-Hermitage Rouge | Rhône Valley, FR

## **Sauces 4**

Red wine jus | Au poivre | Mushroom sauce

**Complimentary condiments:** Dijon | Wholegrain | Hot English Mustard, Aioli, Tomato, BBQ, Tabasco

# Sides

## **Sautéed Seasonal Greens 15**

*Green Vegetables, Roasted cauliflower purée, Almonds*

## **Red Oak Salad 15**

*Red oak lettuce, White balsamic vinaigrette, Walnuts*

## **Carottes Rôties 15**

*Roasted carrots with honey, thyme and yoghurt*

## **Frites 15**

*Shoestring fries with rosemary salt*

## **Pommes Purée 15**

*Silky French-style mashed potatoes*

# Desserts

## **Crème Brûlée 23**

*Classic Vanilla Custard, Kaffir Lime Sugar*

 *Grand Marnier | FR*

## **Poire Pochée 22**

*Red wine poached pear, Red Wine Syrup, Crème Chantilly*

 *Grand Marnier | FR*

## **Crêpes Suzette 26**

*Crêpes with chocolate ganache, orange and caramel*

*Add -  Flambé Grand Marnier +\$17*

## **Basque Cheesecake 23**

*House baked burnt cheesecake with vanilla ice cream*

 *Frangelico | IT*

# Beverages

## **Water 5**

*Bottle of Still or Sparkling Water*

## **Coffee 6**

*Espresso | Cappuccino | Flat White | Long Black | Café Latte*

## **Tea 6**

*English breakfast | Earl Grey | Peppermint | Lemon Twist | Green Tea*

## **Soft Drinks 6**

*Coke | Lemonade | Pineapple Juice | Apple Juice*

# Drinks

## Mocktails 16

**Ginger Delight** | Refreshing blend of ginger, pineapple and fresh lemon

**Pineapple Cooler** | Light mix of pineapple and lemon

**Lemon Lime and Bitters** | Crisp lemonade with lime and aromatic bitters

**Raspberry Cooler** | Refreshing blend of raspberry and lemon

## Cocktails 27

**Gin Martini** | Classic blend of gin and white vermouth finished with lemon twist

**Vodka Martini** | Smooth mix of vodka and white vermouth finished with lemon twist

**French Martini** | Silky blend of vodka, Chambord and pineapple

**French Gimlet** | Floral mix of gin, elderflower and fresh lime

**Pineapple Express** | Tropical blend of rum, pineapple and lime

**Caprioska** | Fresh mix of vodka, lime and sugar

**Margarita** | Balanced blend of tequila, Cointreau and lime with salted rim

**Old Fashion** | Smooth bourbon with bitters, sugar and orange

**Negroni** | Bold mix of gin, red vermouth and Campari

**Kir Royale** | Sparkling wine with framboise liqueur

**Aperol Spritz** | Refreshing blend of Aperol, sparkling wine and soda

## Beer & Cider 14

**Asahi** | Lager – 5% | JP

**Kronenberg 1664** | Lager – 5% | FR

**Great Northern Super Crisp** | Lager – 3.5% | AU

**Somersby** | Apple Cider – 4.5% | AU

# Wines

## Champagne & Sparkling

		
<i>Veuve D'Argent Cuvée Prestige Blanc de Blancs Brut   Burgundy FR</i>	16	80
<i>Dunes &amp; Greene Split Pick Moscato 200ml   Eden Valley SA</i>	15	15
<i>Bruno Paillard Blanc de Blancs Grand Cru NV   Champagne FR</i>		249
<i>Bruno's Paillard Brut Prem   Champagne FR</i>		219
<i>Margaine W131 Les Grands Arbres NV   Champagne FR</i>		219
<i>Domaine De Marzilly Champagne Ullens 2018   Champagne FR</i>		164
<i>Louis Bouillot Perle d'Ivoire Blanc de Blancs   Burgundy FR</i>		115
<i>Louis Bouillot Perle d'Aurore Rosé   Burgundy FR</i>		95
<i>Crémant d'Alsace Brut   Turckheim FR</i>		85

## Dessert Wines

		
<i>Château La Chartreuse de Coutet 375ml   Bordeaux FR</i>	26	95
<i>Heggies Vineyard Estate Botrytis Riesling 750 ml   Eden Valley SA</i>	15	65

## Rosé

		
<i>Famille Perrin Reserve Cotes-du-Rhone Rose   Rhone Valley FR</i>	22	75
<i>Triennes Rosé 750ml   Provence FR</i>		80
<i>Triennes Rosé 375ml   Provence FR</i>		45

## Riesling

	
<i>Dry River Craighall 2017   Martinborough NZ</i>	140
<i>Jim Barry The Florita   Clare Valley SA</i>	120
<i>Jim Barry Lodge Hill 2015   Clare Valley SA</i>	99
<i>Jim Barry Lodge Hill   Clare Valley SA</i>	70
<i>Jim Barry Watervale   Clare Valley SA</i>	65
<i>Dandelion Enchanted Garden 375ml   Eden Valley SA</i>	30

## Semillon

	
<i>Brokenwood Hunter Semillon   Hunter Valley, Australia</i>	75

# Wines

## Sauvignon Blanc

		
<i>Domaine de La Baume Sauvignon Blanc   Languedoc FR</i>	27	75
<i>Palliser Estate Pencarrow Sauvignon Blanc   Martinborough NZ</i>	21	65
<i>Opawa Sauvignon Blanc   Marlborough NZ</i>	19	70
<i>Pascal Jolivet Pouilly Fumé   Loire Valley FR</i>		120
<i>The Paper Nautilus Sauvignon Blanc   Marlborough NZ</i>		99
<i>Vasse Felix Sauvignon Blanc   Margaret River WA</i>		75

## Chenin, Pinot Gris & Others

		
<i>Marc Brédif Vouvray Chenin Blanc   Loire Valley FR</i>	26	98
<i>Hugel Gentil Gewürztraminer   Alsace FR</i>		92
<i>Mt Difficulty Roaring Meg Pinot Gris   Central Otago NZ</i>		75
<i>Corte Giara Pinot Grigio   Veneto IT</i>		70
<i>Domaine de L'Oliver 'Grenaudiere' Muscadet   Loire Valley FR</i>		65
<i>Brokenwood Pinot Gris   Beechworth VIC</i>		62

## Chardonnay

		
<i>Morrison's Gift Chardonnay   Margaret River WA</i>	19	65
<i>Domaine Moillard-Grivot Rully   Burgundy FR</i>		150
<i>Domaine Jean Defaix Petit Chablis 2015   Burgundy FR</i>		140
<i>Nautilus Estate Chardonnay 2017   Marlborough NZ</i>		120
<i>Chartron et Trébuchet Chablis   Burgundy FR</i>		99
<i>Alain Geoffroy Petit Chablis 2023   Chablis FR</i>		76

## Pinot Noir & Gamay

		
<i>Domaine Maire &amp; Fils GN Cotes du Jura Pinot Noir   FR</i>	26	90
<i>TarraWarra Estate Reserve Pinot Noir   Yarra Valley VIC</i>		150
<i>Domaine Faiveley Bourgogne Rouge Pinot Noir   Burgundy FR</i>		150
<i>Domaine Pierre Moulin Beaujolais-Villages   FR</i>		79
<i>Brokenwood Pinot Noir   Beechworth VIC</i>		78
<i>Palliser Estate Pencarrow Pinot Noir   Martinborough NZ</i>		72

## Other Red Varietals & Blends



<i>San Marzano 60 Sessantanni, old Vines Primitivo di Manduria, Puglia   Italy</i>	135
<i>'La Closerie' Côte - Domaine Octavie   Touraine FR</i>	95
<i>Alamos Malbec   Mendoza ARG</i>	80
<i>Bleasdale The Broad-Side   Langhorne Creek SA</i>	70

## Cabernet, Merlot & Blends



<i>Dandelion Damsel of the Barossa Merlot   Barossa Valley SA</i>	17	70
<i>Arlequin Domaine de l'Arjolle (Shiraz blend)   Languedoc FR</i>		198
<i>Château Lebegorce Margaux (Cab blend)   Bordeaux, FR</i>		275
<i>Alamos Malbec   Mendoza, ARG</i>		80
<i>Wirra Wirra, The Angelus Cabernet Sauvignon   McLaren Vale SA</i>		180
<i>Chateau St Georges Merlot   St Emilion FR</i>		180
<i>Chateau Clarisse Castillon Cotes de Bordeaux   St Emilion FR</i>		165
<i>Demoiselle de Sociando Mallet   Haut Medoc FR</i>		160
<i>Vasse Felix Cabernet Sauvignon   Margaret River WA</i>		115
<i>Dame de Bouard de Bordeaux   St Emilion FR</i>		99
<i>Heirloom Vineyards Cabernet Sauvignon   Coonawarra SA</i>		75

## Shiraz, Rhône-Style, Grenache & Blends



<i>Dandelion Lioness Shiraz   McLaren Vale SA</i>	17	70
<i>Domaine Bila-Haut L'Esquerda Shiraz   Roussillon FR</i>	26	85
<i>Famille Perrin Réserve Côtes-du-Rhône Rouge GSM   Rhône Valley FR</i>	26	80
<i>Guigal Crozes-Hermitage Rouge   Rhône Valley FR</i>		140
<i>O'Leary Walker The Sleeper   Barossa Valley SA</i>		140
<i>Langmeil Orphan Bank Shiraz   Barossa Valley SA</i>		135
<i>Chateau de Lamarque   Haut-Médoc FR</i>		130
<i>Yalumba The Signature Cabernet Shiraz   Barossa SA</i>		130
<i>Jim Barry McRae Wood Shiraz   Clare Valley SA</i>		125
<i>Les Meysonniers   Rhône Valley FR</i>		120
<i>Wirra Wirra 'Woodhenge' Shiraz   McLaren Vale SA</i>		95

# Wines

## ***Shiraz, Rhône-Style, Grenache & Blends***



<i>Vasse Felix Filius Shiraz   Margaret River WA</i>	85
<i>The Boxer Shiraz   Barossa Valley SA</i>	83
<i>Heirloom Vineyards Shiraz   McLaren Vale SA</i>	72
<i>Barossa Valley Estate 2018, GSM   Barossa Valley SA</i>	70
<i>Jim Barry Lodge Hill Shiraz   Clare Valley SA</i>	68
<i>Heathcote Cravens Place Shiraz   Heathcote VIC</i>	65

# Digestifs

- Frangelico* IT 14
- Baileys The Original Irish Cream* IR 14
- Tia Maria* IT 14
- Cointreau* FR 14
- Massenez Birdseye Chilli Liqueur* FR 16
- Massenez Liqueur White Cocoa* FR 16
- Grand Marnier* FR 17
- Vanille de Madagascar* FR 17
- Coconut Liqueur* FR 17
- Maraschino Fruit Liqueur* CR 17
- Sortilege Maple Liqueur* CR 17
- Tiny Bear Coffee Liqueur* AU 18
- Marie Brizzard Chocolat Royal* ES 20
- Lark Whisky Liqueur* AU 24

# Spirits

- Smirnoff Vodka* RU 24
- Bacardi Rum* JM 24
- Gordon Gin* GBR 24
- Hendrick's Gin* Scotland 24
- Naud French Vodka* FR 24
- Gin Mare* ES 24
- Grey Goose Vodka* FR 24
- Malfy Con Limone Gin* IT 24

# Scotch & Whisky

*Jim Beam Bourbon Whisky USA 13*

*Jack Daniel's Bourbon Whisky USA 13*

*Jameson Irish Whisky Scotland 15*

*Johnnie Walker Red Scotch Whisky Scotland 13*

*Johnnie Walker Black Label Scotch Whisky FR 15*

*Glenfiddich 12 Years Scotch Whisky Scotland 16*

*Glenfiddich 15 Years Scotch Whisky Scotland 17*

*Johnnie Walker Blue Label Blended Scotch Whisky Scotland 38*

*Glenfiddich 21 Years Single Malt Scotch Whisky Scotland 39*

# Port

*Penfolds' Grandfather Tawny 20-Year-Old AU 25*

# Cognac

*Martel Fine VSOP Cognac FR 26*

*Hennessy VSOP Cognac FR 27*