



LA BOUCHERIE



Local . French . Brasserie

# MENU

*Discover La Cuisine, Enjoy Bon Appétit*

3B Old Northern Road  
Baulkham Hills NSW 215

## Starters

### Pain Maison 9

Baguette, Cultured Butter

### Olives Marinées 12

House marinated olives, Herbs, Olive oil

## Entrees

### Oysters 32

½ doz Fresh oysters, Champagne mignonette

### Foie Gras Crostini 32

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

### Charcuterie & Brie 38

Saucisson, Choice of soft cheese or hard cheese, Cornichons, Baguette, Fig jam | **Add on Cheese +19**

### Salade d'Automne 28

Goat cheese, Seasonal Fruits, Vegetables, Lemon Jam dressing

### Fricassée d'Escargots 29

Escargots, Mushrooms, Garlic, Butter, Crostini

### Wagyu Tartare de Bœuf 36

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

### Scallop Crudo 36

Scallops, Watermelon Radish, Persimmon

### Crab Cigar 27

Fried Cigar, Crab, Chives, Capers dust

## Mains

### Bone Marrow 41

Two Roasted marrow, Wagyu Beef Tartare, Garlic Parsley Crumbs, Baguette | **Add extra marrow +\$19**

### Risotto aux Champignons 40

Arborio rice Mushroom Risotto, Parmesan

### Filet de Bœuf Wagyu 61

200gm Wagyu Beef Eye Fillet, Black Garlic, Truffle purée, Eschalot, Mushrooms

### Côte de Porc Grillée 48

14 days Aged Pork Cutlet, Cauliflower purée, Kai lan, Caramelised Apple, Grapes

### Magret de Canard Affiné 58

14 days Aged Duck Breast, Plum purée, Blackberries, Cabbage

### Poisson du Marché 49

Market fish, Leek foam, Fried cavolo

## Steaks

### Black Angus MBS2+ Striploin 47

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

### Wagyu MBS3+ Striploin 64

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

### Wagyu MBS5 Scotch Fillet 94

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

### Wagyu MBS9+ Scotch Fillet 138

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

### Tomahawk 195 (For two)

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

### Sauces 4 each

Red wine jus | Au poivre | Mushroom sauce

## Desserts

### Crème Brûlée 23

Classic Vanilla Custard, Kaffir Lime Sugar, Raspberry

### Poire Pochée 22

Red wine poached pear, Red Wine Syrup, Crème Chantilly

### Crêpes Suzette 26

Crêpes, Chocolate ganache, Orange, Caramel

### Basque Cheesecake 23

House baked burnt cheesecake, Vanilla ice cream

## Kids

### 3 Course + Drinks 39

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

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

**Dessert** House Made Vanilla Ice Cream

**Drinks** (Choose 1) Coke Classic/Zero | Lemonade | Apple Juice | Pineapple Juice

## 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

## Sides

### Sautéed Seasonal Greens 15

Green Vegetables, Roasted cauliflower purée, Almonds

### Red Oak Salad 15

Red oak lettuce, White balsamic vinaigrette

### Carottes Rôties 15

Roasted carrots, Honey, Thyme, Yoghurt

### Frites 15

Shoestring fries, Rosemary salt

### Pommes Purée 15

Silky mashed potatoes

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

# Set Menu

## French Experience 135

Still or Sparkling Water | Wine Pairing Add on + \$29 Two pairing wines

### Arrival Experience

**Veuve D'Argent Cuvée Prestige Blanc de Blancs Brut - One Glass**

**Pain Maison**

Baguette, Cultured Butter

**Oysters** 3 fresh oysters, Champagne mignonette

### Entrée (Choose 1)

**Wagyu Tartare de Bœuf**

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

**Fricassée d'Escargots**

Escargots, Mushrooms, Garlic, Butter, Crostini

**Salade d'Automne**

Goat cheese curd, Pumpkin, Pear, Peach, Lemon Jam dressing

🍷 Marc Bredif Vouvray, Chenin Blanc | FR

### Mains (Choose 1)

**Risotto aux Champignons**

Arborio rice Mushroom Risotto, Parmesan

**Côte de Porc Grillée**

14 days Aged Pork Cutlet, Cauliflower purée, Kai lan, Caramelised Apple, Grapes

**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 per 2 person)

**Sautéed Seasonal Greens**

Green Vegetables, Roasted cauliflower purée, Almonds

**Red Oak Salad**

Red oak lettuce, White balsamic vinaigrette

### Desserts (Choose 1)

**Crêpes Suzette**

Crêpes, Chocolate ganache, Orange, Caramel

**Poire Pochée**

Red wine poached pear, Red Wine Syrup, Crème Chantilly

## French Trio 99

Still or Sparkling Water | Wine Pairing Add on + \$29 Two pairing wines

### Starter

**Pain Maison**

Baguette, Cultured Butter

### 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, Butter, Crostini

**Salade d'Automne**

Goat cheese curd, Pumpkin, Pear, Peach, Lemon Jam dressing

🍷 Marc Bredif Vouvray, Chenin Blanc | FR

### Mains (Choose 1)

**Risotto aux Champignons**

Arborio rice Mushroom Risotto, Parmesan

**Côte de Porc Grillée**

14 days Aged Pork Cutlet, Cauliflower purée, Kai lan, Caramelised Apple, Grapes

**Black Angus MBS2+ Striploin**

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

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🍷 Domaine Bila-Haut L'Esquerda Shiraz | FR

### Desserts (Choose 1)

**Crêpes Suzette**

Crêpes, Chocolate ganache, Orange, Caramel

**Poire Pochée**

Red wine poached pear, Red Wine Syrup, Crème Chantilly

# Degustation 168

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

## Salade d'Automne

Goat cheese curd, Goat cheese curd, Pumpkin, Pear, Peach, Lemon Jam dressing

## Fricassée d'Escargots

Escargots, Mushrooms, Garlic, Parsley, Chervil, Crostini

🍷 Morrison's Gift, Chardonnay | WA 60ml

## Wagyu Tartare de Bœuf

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

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

## Crab Cigar

Fried Cigar, Crab, Chives, Caper dust

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

## Côte de Porc Grillée

14 days Aged Pork Cutlet, Cauliflower purée, Kai lan, Caramelised Apple, Grapes

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

## Poisson du Marché

Market fish, Leek foam, Fried cavolo

## Basque Cheesecake

House baked burnt cheesecake with vanilla ice cream

🍷 Frangelico | IT