



H A P P Y  
Mother's Day

Thank you for being my first teacher, my  
guide, and my forever support.  
Not always eye to eye, but always heart to heart.

LA BOUCHERIE  
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**Mother's Day Special**  
**9th May 2026 and 10<sup>th</sup> May 2026**  
**\$160 per person**

*Still or Sparkling Water*

**Pain Maison**

*Baguette, Cultured Butter*

**Appetizer**

**Oysters**

*½ doz Fresh oysters, Champagne mignonette*  
OR

**Foie Gras Crostini**

*4x Crostinis topped with Pan-seared foie gras, Apricot Chutney, Caramelised onion, Hazelnut, Crostini*

**Entrees (Choose 1)**

**Salade d'Automne**

*Goat cheese, Fig, Pumpkin, Pear, Peach, Witlof Lettue, Cos Lettuce, Lemon Jam dressing*

**Fricassée d'Escargots**

*8x Escargots, Mushrooms, Garlic, Butter, Crostini, Anchovy Paste, Shredded Kale, Chives*

**Wagyu Tartare de Bœuf**

*Hand-cut Wagyu Beef, Anchovy cream, Cornichons, Egg yolk, Potato Crisps, Lemon Zest, Grated Parmesan Cheese*

**Mains (Choose 1)**

**Filet de Bœuf Wagyu**

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

**Côte de Porc Grillée**

*14 days Aged Pork Cutlet, Jerusalem Artichoke purée, Kai lan, Caramelised Apple, Grapes*

**Filet de Barramundi Poêlé**

*Pan Seared Barramundi, Leek foam, Fried cavolo*

**Risotto aux Champignons**

*Arborio rice Risotto, Grated Parmesan Cheese, Truffle Oil, Butter, Mixed Dry Mushroom, Chives*

**Sides (To Share with 2)**

**Sautéed Seasonal Greens**

*Green Vegetables, Cauliflower purée, Almonds*

**Dessert**

**Crème Brûlée**

*Classic Vanilla Custard, Kaffir Lime Sugar, Raspberry*