



# La Bouitte

AUTHENTIC FRENCH BISTRO

M E N U

## ENTRÉE

<b>Huitres de saison (A)</b> <i>Freshly shucked rock oysters w sauce mignonette</i>	\$38 / \$68
<b>Escargots en persillade</b> <i>Snails w garlic, butter, parley sauce</i>	\$26
<b>French onion soup</b> <i>served with grilled Comté cheese croutons</i>	\$25
<b>Saint-Jacques (i)</b> <i>Bacon wrapped scallops with burnt cauliflower purée and chorizo crumble</i>	\$30
<b>Sardines (A)</b> <i>Grilled sardines w celeriac &amp; fennel remoulade</i>	\$27
<b>Soufflé au fromage</b> <i>Twice-cooked soufflé with Comté cheese, confit onion and walnuts</i>	\$28
<b>Tartare de boeuf</b> <i>Hand cut raw wagyu beef steak w condiments and toasted baguette</i>	\$29 / \$49
<b>Pork terrine or duck liver parfait</b> <i>House made w condiments and toasted baguette</i>	\$26
<b>Charcuterie board</b> <i>House-made terrine, seared rillettes, duck liver parfait Prosciutto, french saucisson w condiments &amp; toasted baguette</i>	\$48

## LE PLAT PRINCIPAL MAIN DISHES

<b>Plat du jour</b> <i>Special of the day, Please ask to wait staff</i>	\$45
<b>Canard à l'orange</b> <i>Confit duck leg w potato rostie</i>	\$48
<b>Boeuf Bourguignon</b> <i>Braised beef cheeks with mirepoix vegetables and lardons</i>	\$48
<b>Foie de veau</b> <i>Pan fried Calves Liver w pomme purée, Parsnip chips and Balsamic Jus</i>	\$42
<b>Wagyu steak frites</b> <i>Served with blue cheese and seeded mustard jus</i>	\$58
<b>Tartare de boeuf</b> <i>Hand cut raw wagyu beef steak w condiments and toasted baguette</i>	\$49
<b>Polenta-crusted Barramundi (A)</b> <i>Crispy polenta-crusted barramundi with leek, fennel, prawn meat and Pernod velouté</i>	\$48
<b>Gnocchi à la Parisienne</b> <i>Gnocchi with sautéed mushrooms, spinach, and creamy sage sauce</i>	\$40
<b>Grilled Wagyu Steak for Sharing</b> <i>500gm wagyu steak w bone marrow sauce bordelaise and pommes lyonnaises</i>	\$130



### 3 Course Choice menu \$85

#### ENTRÉE

Escargots  
French onion soup  
Twice baked soufflé

#### MAIN

Canard à l'orange  
Calves liver  
Gnocchi  
Wagyu steak frites (+\$10)

#### DESSERT

Crème brûlée  
Ile flottante  
Chocolate tart

### 8 Course Degustation \$135

**Escargots en persillade**  
*Snails w garlic, butter and parsley sauce*

**Freshly shucked oysters (A)**  
*Served with sauce mignonette*

**Seared scallops (I)**  
*Bacon wrapped scallop w burnt cauliflower and chorizo crumble*

**Polenta-crustéd Barramundi (A)**  
*Crispy polenta-crustéd barramundi with leek, fennel, prawn meat and Pernod velouté*

**Palate cleanser**  
*A Glass of champagne w mango sorbet*

**Grilled wagyu steak**  
*Served with blue cheese and seeded mustard jus*

**Assiette de fromages**  
*Cheese plate : blue, semi-hard cheese*

**Chocolate tart**  
*Chocolate tart with pistachio crumble and coconut sorbet*

## SIDES

Warm baguette w french butter	\$10	Pommes Lyonnaise	\$16
Pear, walnut and blue cheese salad	\$18	Pommes frites	\$15
Pomme purée	\$16	Petit pois w onion and pancetta	\$16
Steamed green beans, vinaigrette and sliced almonds	\$16	Brussels sprouts <i>W parmesan cheese</i>	\$20

## DESSERTS HOMEMADE

<b>Crème brûlée</b> <i>Vanilla bean crème brûlée</i>	\$20
<b>Ile flottante</b> <i>Meringue floating on crème anglaise, caramel sauce and walnut crumble</i>	\$20
<b>Chocolate tart</b> <i>Chocolate tart with pistachio crumble and coconut sorbet</i>	\$25
<b>Homemade ice cream &amp; sorbet 3 scoops</b> <i>Sorbets : Raspberry, coconut, mango, chocolate. Ice cream : vanilla</i>	\$19
<b>Apple tarte tatin</b> <i>Caramelized apple tarte Tatin, served with crème anglaise and vanilla ice cream</i>	\$25
<b>Clafoutis</b> 10 MINUTES FOR PREPARATION <i>Macerated cherry w freshly baked almond batter &amp; vanilla ice cream</i>	\$25
<b>Dessert gourmand</b> <i>4 kinds of mini desserts, Ile flottante, chocolate marquise, crème brûlée and clafoutis</i>	\$35
<b>Assiette de fromages</b> <i>Cheese plate : white rind, blue and semi-hard cheese</i>	\$32
<b>Affogato</b> <i>Vanilla ice cream w a shot of espresso &amp; frangelico</i>	\$24



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Please let us know your dietary requirements in advance.  
Please note groups of 8 people or more will incur 10% service charge.  
10% surcharge also applies on Sunday & Public Holiday.  
Please note, vintage are subject to change without notice.

## DESSERT

<b>Crème brûlée</b> <i>Vanilla bean crème brûlée</i>	\$20
<b>Ile flottante</b> <i>Meringue floating on crème anglaise, caramel sauce and walnut crumble</i>	\$20
<b>Chocolate tart</b> <i>Chocolate tart with pistachio crumble and coconut sorbet</i>	\$25
<b>Homemade ice cream &amp; sorbet 3 scoops</b> <i>Raspberry (sorbet), coconut (s.), mango (s.), chocolate (s.), vanilla (ice cream)</i>	\$19
<b>Apple tarte tatin</b> <i>Caramelized apple tarte Tatin, served with crème anglaise and vanilla ice cream</i>	\$25
<b>Clafoutis</b> 10 MINUTES FOR PREPARATION <i>Macerated cherry w freshly baked almond batter &amp; vanilla ice cream</i>	\$25
<b>Dessert gourmand</b> <i>4 kinds of mini desserts, Ile flottante, chocolate marquise, crème brûlée and clafoutis</i>	\$35
<b>Assiette de fromages</b> <i>Cheese plate : white rind, blue and semi-hard cheese</i>	\$32
<b>Affogato</b> <i>Vanilla ice cream w a shot of espresso &amp; frangelico</i>	\$24

## DIGESTIFS

<b>Fortified wine, NV Rockford Wines</b> <i>a Glass, 70ml</i> <b>PS Marion Tawny,</b> <b>Barrosa Valley, SA</b>	\$20
<b>Sauternes, Bordeaux</b> <i>a Glass, 70ml</i> <b>2015 Chateau Roumieu,</b> <b>80% Sémillon, 10% Sauvignon Blanc</b> <i>Full bottle, 375ml</i> <b>10% Muscadet</b>	\$25
<b>Banyuls, Languedoc-Roussillon</b> <i>a Glass, 70ml</i> <b>NV Domaine Vial Magneres,</b> <b>"Gaby Vial"</b> <b>Grenache</b>	\$25

## WHISKYS

<b>Laphroaig 10 years</b> <i>Islay Single Malt Scotch</i>	\$16
<b>Johnnie Walker 18 years</b> <i>Blended Scotch</i>	\$18
<b>Glenlivet 18 years</b> <i>Single Malt Scotch</i>	\$20

## EAUX-DE-VIE

<b>Calvados</b> <i>Dupont</i>	\$16
<b>Marc de Bourgogne</b> <i>Jacoulot</i>	\$16
<b>Armagnac 12 years</b> <i>Loujan</i>	\$16
<b>Cognac VSOP</b> <i>Frapin</i>	\$18

## LIQUORS

<b>Grand Marnier</b>	\$16
<b>Frangelico</b>	\$16
<b>Chartreuse</b>	\$16
<b>Verveine de Vincent</b>	\$16
<b>Baileys</b>	\$16

## LUNCH SPECIAL

<b>Potage du jour</b> <i>Soup of the day</i>	\$22
<b>Salade Landaise</b> <i>Mixed leaf salad w confit duck legs w fried lardon, potato, green beans</i>	\$39
<b>Salade de saumon (A)</b> <i>Mixed leaf salad w grilled salmon w boiled egg, green beans, tomato, potato</i>	\$32
<b>Omelettes</b> <i>Served with toasted baguette and salad</i> <b>Ham &amp; cheese</b> or <b>Goat's cheese &amp; tomatoes</b> or <b>Mushrooms</b>	\$25
<b>Moules frites 1/2 Kg (A)</b> <i>Steamed mussels serve w pomme frites, sauce selection of</i> <b>Marinières</b> : Shaved shallot, garlic, thyme, white wine <b>Fromagères</b> : Fried specks, blue Cheese creamy sauce	\$38

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