

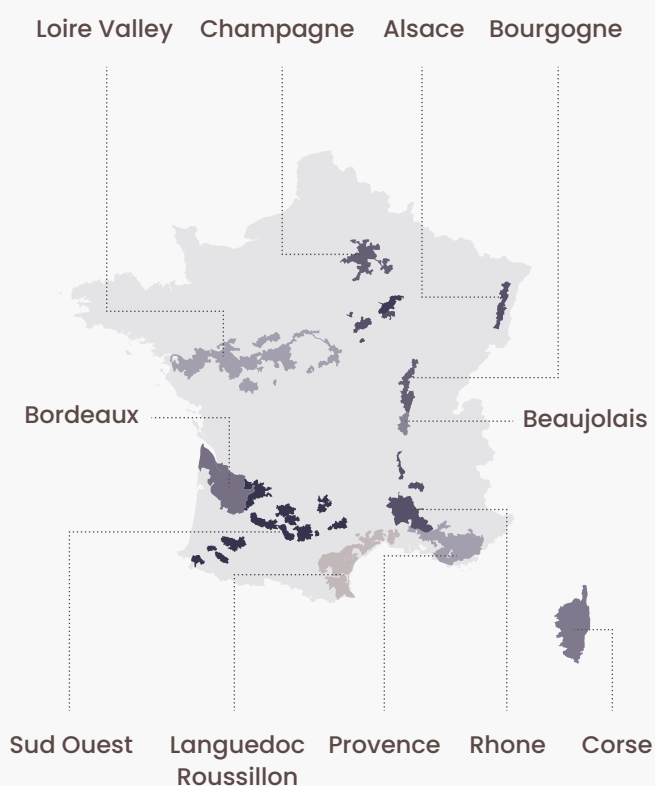


DRINKS



La Bouitte
AUTHENTIC FRENCH BISTRO

FRENCH WINE



NON-ALCOHOLIC DRINKS

La bouitte mocktail	\$12
Orangina	\$8
Lemonade, coke, coke zero	\$6
Lemon lime & bitter	\$8
Apple, pineapple or cranberry juice	\$8
Heineken zero	\$8

APERITIFS

Ricard	\$14
Spirit	\$14
Premium spirit	\$16
Aperol Spritz	\$20
Kir Royal	\$20

COCKTAILS

Martini *Dry, Dirty or French*

Cosmopolitan

Margarita

Old fashion

French 75

Negroni

Espresso martini

BEERS BY BOTTLE

Cascade Light 330ml	\$10
Pure Blonde organic apple cider 355ml	\$10
French golden pale lager 330ml	\$12
Kronenbourg 1664	



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Please note groups of 8 people or more will incur 10% service charge.
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By glass

SPARKLING

NV Bailly Lapierre, Crémant de Bourgogne \$18

100% Pinot Noir, Blanc de Noir

NV Champagne Gosset, Grand Reserve, Champagne \$28

45% Chardonnay, 45% Pinot Noir, 10% Pinot Meunier

BLANCS

Riesling, Derwent & Huon Valley, Tasmania, 2022 Kate Hill Wines \$18 \$43

Subtle Spice, Stonefruit, Balanced

Folle Blanche, Loire Valley, 2024 Domaine de la Bretonnière \$18 \$43

White flowers, Currants, Mineral & Salty

Pinot Gris, Alsace 2023 Grands Vins d'Alsace Willm \$19 \$45

Ripe fruit, Honey, Spices, Mouth-Full

Chignin Jacquère, Savoie 2024 André & Michel Quenard \$19 \$45

Floral, Citrus, Minerality

Sauvignon Blanc, Touraine 2023 Domaine Octavie, Touraine \$20 \$48

White fruits, Citrus, Refreshing Acidity

Chardonnay, Chablis 2023 Domaine Fevre, Nathalie & Gilles, Chablis \$25 \$60

White flesh fruits, Citrus, Minerality

ROSÉS

Rosé, Méditerranée \$18

2023 La Belle Pierre, Beaucaire

100% Grenache

Dry-Minerality, Strawberry, Orange skin, Citrus

Rosé, Bouches du Rhône \$20

2024 Mas de Longchamps

40% Grenache, 60% Caladoc

Dry-Crisp, Peach, Citrus, Mineral

ROUGES

Glass 150ml Carafe 375ml

Gamay, Beaujolais \$18 \$43

2023 Domaine des Bonnetières

Red fruits, Floral, Spice notes

Côtes-du-Rhône, Château St-Maurice \$19 \$45

2023 Les Parcellaires

Fleshy mouthfeel with red fruits & spices

Bordeaux \$19 \$45

2023 Château de Terrefort Lescalle

Juicy & Berry Fruit

Meta Shiraz, Barossa, Australian \$19 \$45

2022 Schwartz Wine Co.

Spice, Black & red fruits, Cocoa, Dark chocolate

Pinot Noir, Central Otago, New Zealand \$20 \$48

2023 Shaky Bridge

Dark cherry, roasted nut, rich floral aromas



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By the bottle

CHAMPAGNES & SPARKLING WINES

NV Bailly Lapierre, Crémant de Bourgogne \$85
100% Pinot Noir, Blanc de Noir

NV Nathalie Falmet, \$130
Côte des Bar, Champagne
50% Pinot Noir, 30% Chardonnay, 20% Reserve Wines

NV Champagne Gosset, \$160
Grand Reserve, Champagne
45% Chardonnay, 45% Pinot Noir, 10% Pinot Meunier

NV Champagne Bruno Paillard \$210
Brut première cuvée
45% Pinot Noir, 33% Chardonnay, 22% Pinot Meunier

2015 Champagne Gosset, \$250
Grand Millesime, Champagne
33% Pinot Noir, 67% Chardonnay

VINS BLANCS

Bourgogne region

Aligote \$110
2020 Domaine Truchetet, Aligote
Light, Floral, Citrus, Refreshing

Chardonnay, Chablis \$115
2023 Domaine Fevre, Nathalie & Gilles,
Chablis
White flesh fruits, Citrus, Mineral

Chardonnay, Côte de Beaune \$150
2022 Domaine Henri Delagrang & Fils,
Hautes-Côte de Beaune
Golden, White Flower, Honey, Complex Aroma

Chardonnay Pouilly Fuissé \$180
2021 Domaine Sophie Cinier,
Pouilly Fuissé Classic
Golden Yellow, Fruity, Juicy, Small acidity, Very Round

Chardonnay, Meursault \$200
2020 Domaine Henri Delagrang & Fils,
Meursault
Golden Triangle Region, Plants & Flower, Mineral, Citrus,
Vanilla

Chardonnay, Chassagne-Montrachet, \$280
2021 Vincent Girardin
Vanilla, Oaky, Butter, Apple

Rhône Valley region

Viognier \$180
2021 Château Aurelien Chatagnier,
Condrieu
Straw-Yellow, Apricot, Silky, Fatty, Perfect-balance



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VINS BLANCS

Alsace region

Pinot Gris \$80
2023 Grands Vins d'Alsace Willm, Alsace
Ripe fruit, Honey, Spices, Mouth-Full

Riesling \$110
2021 Trimbach Riesling "Reserve"
Dry, Citrus, Mineral, Apple, Well-balanced

Loire Valley region

Folle Blanche, Loire Valley, \$75
2024 Domaine de la Bretonnière
White flowers, Currants, Mineral & Salty

Sauvignon Blanc , Touraine \$85
2023 Domaine Octavie, Touraine
White fruits, Citrus, Refreshing Acidity

Sauvignon Blanc, Pouilly Fumé \$110
2024 Serge Dagueneau , Pouilly Fumé
Powerful, elegant, well-balanced

Sauvignon Blanc, Sancerre \$130
2020 Domaine du Nozay, Sancerre
Yellow Peach, White fruit, Citrus, Complex Minerality

Sauvignon Blanc, Sancerre \$150
2021 Vincent Pinard, Sancerre, "Flores"
95% aged in Large oak, Fabulous depth & Complexity

Chenin Blanc, Vouvray \$160
2020 Domaine Pichot, Vouvray,
"Electron Libre"
Barrel aged, Honey, Peach, one of the best Chenin Blanc in AUS

Savoie region

Chignin Jacquère \$78
2024 André & Michel Quenard
Floral, Citrus, Minerality



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VINS ROSÉS

South of France

Rosé, Méditerranée \$75
2023 La Belle Pierre, Beaucaire
100% Grenache
Dry-Minerality, Strawberry, Orange skin, Citrus

Rosé, Bouches du Rhône \$90
2024 Mas de Longchamps
40% Grenache, 60% Caladoc
Dry-Crisp, Peach, Citrus, Mineral

Bandol, Provence \$110
2023 Domaine du Gros Noré,
Bandol Rose, Provence
50% Mourvedre, 25% Grenache, 25% Cinsault
Well-Known Rose in France, Nectarine, Red Berries,
Floral Finish



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VINS ROUGES

Bourgogne region

Pinot Noir, Bourgogne Côte d'Or \$140
2021 Marsannay, Domaine Collotte

Light red fruits jam notes generous & structured

Pinot Noir, Santenay, "Vieille Vignes" \$160

2021 Vincent Girardin,

Strawberry, Chestnut, Dried Plum

Pinot Noir, Nuit st Georges \$190

2021 Domaine Truchetet, "Vieilles vignes"

Dense w a tannic structure, Blackberry & Sweet spice notes

Pinot Noir, Gevrey-Chambertin \$220

2021 Philippe Collotte, "Evocelles"

Near '1er cru' quality, Full of Aromas, Fabulous structure & balance

Beaujolais region

Gamay, Beaujolais \$75

2023 Domaine des Bonnetières

Bio-Dynamic, Red fruit, Delicate Texture

Gamay, Morgon, Beaujolais \$85

2022 Domaine Metrat et Fils,

"Terre d'Alizarine"

Sweet red berries, Spices, Little tannin

Loire Valley region

Cabernet Franc, Chinon \$98

2021 Domaine Olga Raffault, "Les Barnabes"

Earthy, Leather, Mushroom, Cherry

VINS ROUGES

Rhône Valley region

Côtes-du-Rhône, Château St-Maurice \$75

2023, Les Parcellaires

Fleshy mouthfeel with red fruits & spices

Syrah, Crozes Hermitage \$105

2022 Domaine Melody

Dark plum, chocolate, woody herbs

Chateauneuf-du-Pape, Southern Rhone \$180

2022 Domaine Jerome Gradassi,

Chateauneuf-du-Pape

80% Grenache, 20% Mourvedre

Smoke, Earthy, Oak, Cherry



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VINS ROUGES

Bordeaux, inc. *Saint-Emilion* region

Bordeaux \$78

2023 Château de Terrefort Lescalle

20% Merlot, 80% Cabernet Sauvignon,

Juicy & Berry Fruit

Haut Medoc, Cru Bourgeois

2007 Château Maucamps

60% Cabernet Sauvignon, 35% Merlot,

5% Petit Verdot

Cassis & cigar-like aromas, full bodied

& structured in Tannin

\$145

Saint-Emilion, Grand Cru

2019 Château Clarisse,

Puisseguin-Saint-Emilion

70% Merlot, 25% Cabernet Franc,

5% Cabernet Sauvignon

Ripe red fruit, Smoke, Well-Balanced, Fine tannin

\$180

Margaux,

2017 Château Labergorce, Famille Perrodo

46% Merlot, 40% Cabernet Sauvignon,

9% Cabernet Franc, 5% Petit Verdot

Blackcurrant, Tobacco leaf, Coffee bean, Spicy notes

\$185

*Magnum
1500ml*

Bordeaux

2016 Château de Terrefort Lescalle

80% Cabernet Sauvignon, 20% Merlot

Red berries, Earthy, Balanced tannin

\$150

Australia & New Zealand

VINS BLANCS & ROSES

White Frontignac, Barossa Valley, SA \$70

2025 Rockford Wines

Floral muscat aromatics, crisp acidity & clean finish

Riesling, Derwent & Huon Valley, Tasmania \$75

2022 Kate Hill Wines

Subtle Spice, Stonefruit, Well-balanced

Chardonnay, Piccadilly Valley, \$120

Adelaide Hills, SA

2022 BK Wines 'Swaby', Single Vineyard

Stonefruit, Nutty oak, Creamy finish, Full of depth & quality

VINS ROUGES

Pinot Noir, Central Otago, NZ \$90

2023, Shaky Bridge

Dark cherry, roasted nuts, rich florals aromas

Grenache Carignan, McLaren Vale \$75

2024 Ministry of clouds

Modern, medium-bodied blend, juicy, bright

& finely textured

Meta Shiraz, Barossa, Australian \$80

2022 Schwarz Wine Co.

Spice, Black & red fruits, Cocoa, Dark chocolate

GSM, Barrosa Valley, SA \$100

2021 Rockford Wines, "Moppa Spring"

"ROCKFORD Red", Med-bodied, Oak, Raspberry, Plum



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DIGESTIFS

Fortified wine, NV Rockford Wines *a Glass, 70ml* **\$20**
PS Marion Tawny,
Barrosa Valley, SA

Sauternes, Bordeaux *a Glass, 70ml* **\$25**
2015 Chateau Roumieu,
80% Sémillon, 10% Sauvignon Blanc *Full bottle, 375ml* **\$110**
10% Muscadet

Banyuls, Languedoc-Roussillon *a Glass, 70ml* **\$25**
NV Domaine Vial Magneres,
"Gaby Vial"
Grenache

WHISKYS

Laphroaig 10 years *Islay Single Malt Scotch* **\$16**

Johnnie Walker 18 years *Blended Scotch* **\$18**

Glenlivet 18 years *Single Malt Scotch* **\$20**

EAUX-DE-VIE

Calvados *Dupont* **\$16**

Marc de Bourgogne *Jacoulot* **\$16**

Armagnac 12 years *Loujan* **\$16**

Cognac VSOP *Frapin* **\$18**

LIQUORS

Grand Marnier **\$16**

Frangelico **\$16**

Chartreuse **\$16**

Verveine de Vincent **\$16**

Baileys **\$16**



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@LaBouitteSydney