

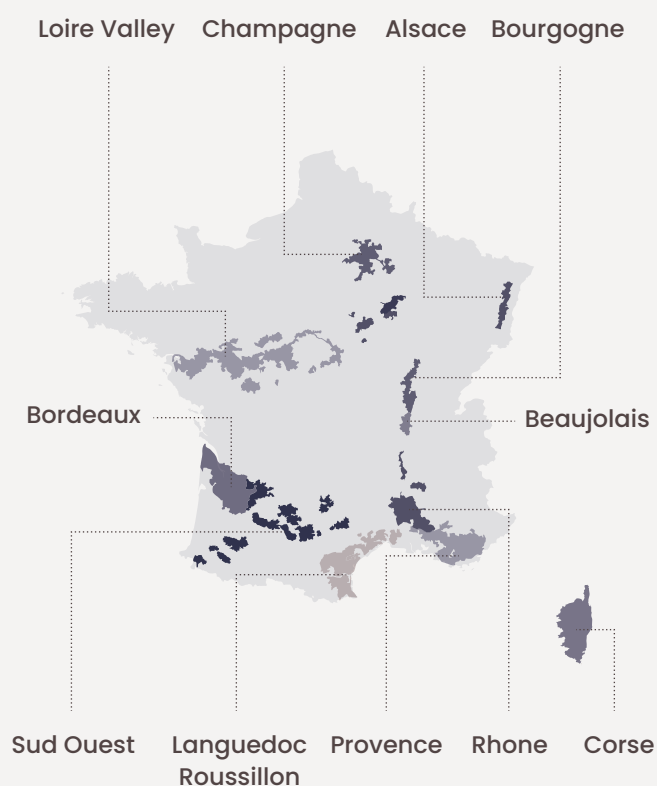


DRINKS



La Bouitte
AUTHENTIC FRENCH BISTRO

FRENCH WINE



NON-ALCOHOLIC DRINKS

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	\$18
Aperol Spritz	\$20
Kir Royal	\$20

COCKTAILS \$22

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 Kronenbourg 1664	\$12



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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

Subtle Spice, Stonefruit, Balanced

Folle Blanche, Loire Valley, 2022 Domaine de la Bretonnière \$18

White flowers, Currants, Mineral & Salty

Pinot Gris, Alsace 2022 Grands Vins d'Alsace Willm \$19

Ripe fruit, Honey, Spices, Mouth-Full

Chignin Jacquère, Savoie 2022 André & Michel Quenard \$19

Floral, Citrus, Minerality

Sauvignon Blanc, Touraine 2022 Domaine Octavie, Touraine \$20

White fruits, Citrus, Refreshing Acidity

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

White flesh fruits, Citrus, Minerality

ROSÉS

Rosé, Méditerranée 2023 La Belle Pierre, Beaucaire \$18

100% Grenache

Dry-Minerality, Strawberry, Orange skin, Citrus

Rosé, Bouches du Rhône 2022 Mas de Longchamps \$20

40% Grenache, 60% Caladoc

Dry-Crisp, Peach, Citrus, Mineral

ROUGES

Glass 150ml Carafe 375ml

Gamay, Beaujolais \$18 \$43

2022 Domaine des Bonnetières

Red fruits, Floral, Spice notes

Côtes-du-Rhône, Réserve Mont Redon, 2022 Famille Abeille-Fabre \$19 \$45

Blackcurrant, Cherry, Plum, Spicy flavors

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Bordeaux 2020 Château de Terrefort Lescalle \$19 \$45

Juicy & Berry Fruit

Juicy & Berry Fruit

Meta Shiraz, Barossa, Australian 2022 Schwartz Wine Co. \$19 \$45

Spice, Black & red fruits, Cocoa, Dark chocolate

Spice, Black & red fruits, Cocoa, Dark chocolate

Pinot Noir, Central Otago, New Zealand 2021 Carrick Wines, "Unravelled" \$20 \$48

Fine-structured, Red plum, Rhubarb, light-bodied

Fine-structured, Red plum, Rhubarb, light-bodied



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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 Comtes de Dampierre, \$180
Blanc de Blanc, Champagne
100% Chardonnay
Grand Cuvée, 1er Cru Vertus

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

Large Format, Magnum 1500ml \$350
Limited Edition,
NV Authentique Assemblage Magnum
30% Pinot noir, 70% Chardonnay

VINS BLANCS

Bourgogne region

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

Chardonnay, Chablis \$110
2023 Domaine Fevre, Nathalie & Gilles,
Chablis
White flesh fruits, Citrus, Mineral

Chardonnay, Côte de Beaune \$150
2022 Domaine Henri Delagrangé & 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 \$185
2020 Domaine Henri Delagrangé & 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
2022 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
2022 Domaine de la Bretonnière
White flowers, Currants, Mineral & Salty

Sauvignon Blanc, Touraine \$85
2022 Domaine Octavie, Touraine
White fruits, Citrus, Refreshing Acidity

Sauvignon Blanc, Pouilly Fumé \$110
2022 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
2022 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
2022 Mas de Longchamps
40% Grenache, 60% Caladoc
Dry-Crisp, Peach, Citrus, Mineral

Bandol, Provence \$110
2022 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 \$135
2020 Morgan Truchetet

Lithe, Silky, Dark berries, Fresh

Pinot Noir, Santenay, "Vieille Vignes" \$160
2020 Vincent Girardin,

Strawberry, Chestnut, Dried Plum

Pinot Noir, Mercurey 1er Cru \$185
2019 Les Héritiers Saint-Genys
"Clos Marcilly"

Red fruits, Plums, Medium Acidity

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
2022 Domaine des Bonnetières

Bio-Dynamic, Red fruit, Delicate Texture

Gamay, Morgon, Beaujolais \$85
2022 Domaine Metrat et Fils,
"Terre d'Alizaeine"

Sweet red berries, Spices, Little tannin

Loire Valley region

Cabernet Franc, Chinon \$95
2020 Domaine Olga Raffault, "Les Barnabes"

Earthy, Leather, Mushroom, Cherry

VINS ROUGES

Rhône Valley region

Côtes-du-Rhône, Réserve Mont Redon, \$75
2022 Famille Abeille-Fabre

Blackcurrant, Cherry, Plum, Spicy flavors

Syrah, Crozes Hermitage \$105
2020 Domaine Melody

Dark plum, chocolate, woody herbs

Syrah, Cornas, Northern Rhone \$165
2022 Domaine Damien Serrette,
Cornas Cuvée, Patou

Red fruit, Mid-bodied, Dry tannins, Rapacious Fruit

Chateauneuf-du-Pape, Southern Rhone \$180
2021 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

2020 Château de Terrefort Lescalle

20% Merlot, 80% Cabernet Sauvignon,

Juicy & Berry Fruit

Haut Medoc,
2020 Château Maucamps \$125

60% Cabernet Sauvignon, 35% Merlot,

5% Petit Verdot

Blackberry, Dry core, cedar, Cassis, Polished tannin

Saint-Emilion, Grand Cru
2019 Château Clarisse, \$180

Puisseguin-Saint-Emilion

70% Merlot, 25% Cabernet Franc,

5% Cabernet Sauvignon

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

Margaux,
2017 Château Labergorce, Famille Perrodo \$185

46% Merlot, 40% Cabernet Sauvignon,

9% Cabernet Franc, 5% Petit Verdot

Blackcurrant, Tobacco leaf, Coffee bean, Spicy notes

Saint-Emilion, Grand Cru Classe
2019 Château Croix de Labrie, Saint-Emilion \$310

97% Merlot, 3% Cabernet Sauvignon

Full-bodied, Rich, Ripe Tannins, Berries, Silky Smooth

Bordeaux \$150

2016 Château de Terrefort Lescalle

80% Cabernet Sauvignon, 20% Merlot

Red berries, Earthy, Balanced tannin

*Magnum
1500ml*

Australia & New Zealand

VINS BLANCS & ROSES

Alicante Bouschet, Barossa Valley, SA \$75

2023 Rockford, Alicante Bouchet

Perfect afternoon Rose, Cherry Bomb, Cranberry, Citrus

Riesling, Derwent & Huon Valley, Tasmania \$75

2022 Kate Hill Wines

Subtle Spice, Stonefruit, Well-balanced

Chardonnay, Piccadilly Valley,
Adelaide Hills, SA \$120

2022 BK Wines 'Swaby', Single Vineyard

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

VINS ROUGES

Meta Shiraz, Barossa, Australian \$80

2022 Schwarz Wine Co.

Spice, Black & red fruits, Cocoa, Dark chocolate

Pinot Noir, Central Otago, NZ \$90

2022 Carrick Wines, "Unravelling"

Fine-structured, Red plum, Rhubarb, Light-bodied

GSM, Barossa Valley, SA \$100

2021 Rockford Wines, "Moppa Spring"

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

Grenache, Barossa Valley \$125

2007 Schwarz Wine Company

Med-bodied, Red fruits, Oak, Smoke



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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" *Full bottle, 750ml* **\$150**
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**

Fine Bourgogne **\$16**

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

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

LIQUORS

Grand Marnier **\$16**

Frangelico **\$16**



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