



La Bouitte
AUTHENTIC FRENCH BISTRO

M E N U

ENTRÉE

Huitres de saison <i>Freshly shucked rock oysters w sauce mignonette</i>	\$38 / \$68
Escargots de Bourgogne <i>French snails w garlic, butter, parley sauce</i>	\$26
French onion soup <i>served with grilled Comté cheese croutons</i>	\$25
Saint-Jacques <i>Bacon wrapped scallops w parsnip purée, chorizo crumble</i>	\$30
Soufflé au fromage <i>Twice baked goat's cheese soufflé</i>	\$28
Tartare de boeuf <i>Hand cut raw wagyu beef steak w condiments, toasted baguette</i>	\$29 / \$49
Pork terrine or duck liver parfait <i>House made w condiments, toasted baguette</i>	\$26
Charcuterie board <i>House-made terrine, seared rillettes, duck liver parfait Prosciutto, french saucisson w condiments & toasted baguette</i>	\$48

LE PLAT PRINCIPAL MAIN DISHES

Plat du jour <i>Special of the day, Please ask to wait staff</i>	\$44
Canard à l'orange <i>Confit duck leg w gratin dauphinois</i>	\$46
Boeuf Bourguignon <i>Red wine-braised beef cheeks served with pomme purée, lardons, seasonal vegetables</i>	\$46
Foie de veau <i>Pan fried Calves Liver w pomme purée, Parsnip chips, Balsamic Jus</i>	\$42
Wagyu steak frites <i>Served with blue cheese seeded mustard jus</i>	\$57
Tartare de boeuf <i>Hand cut raw wagyu beef steak w condiments, toasted baguette</i>	\$49
Polenta-crusted Barramundi <i>Crispy polenta-crusted barramundi fillet, served with Provençal ratatouille, tomato beurre blanc</i>	\$45
Parisienne gnocchi <i>Served with spinach bechamel sauce</i>	\$40
Grilled Wagyu Steak for Sharing <i>500gm wagyu steak w bone marrow sauce bordelaise, pommes lyonnaises</i>	\$125



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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.
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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 marquise

8 Course Degustation \$130

Escargots de Bourgogne

French snails w garlic, butter, parsley sauce

Freshly shucked oysters

Served with sauce mignonette

Seared scallops

Bacon wrapped scallop w parsnip purée, chorizo crumble

Polenta crust Barramundi

Crispy polenta-crusted barramundi fillet, served with Provençal ratatouille, tomato beurre blanc

Palate cleanser

A Glass of champagne w raspberry sorbet

Grilled wagyu steak

Served with blue cheese seeded mustard jus

Assiette de fromages

Cheese plate : white-rinded, blue, semi-hard cheese

Chocolate marquise

Served with raspberry sorbet

SIDES

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

DESSERT

Rhubarb crème brûlée <i>Rhubarb purée, custard cream</i>	\$19
Ile flottante <i>Meringue floating on creme anglaise, caramel sauce, nuts</i>	\$19
Chocolate marquise <i>Served with raspberry sorbet, nut Florentine</i>	\$23
Assiette de fromages <i>Cheese plate : White-rind, blue, semi-hard cheese</i>	\$30
Homemade ice cream & sorbet 3 scoops <i>Vanilla, raspberry, lemon, mango, chocolate</i>	\$19
Affogato <i>House-made vanilla ice cream w a shot of espresso & frangelico</i>	\$24
Café gourmand <i>4 kind of mini dessert, Ile flottante, chocolate marquise, crème brûlée, clafoutis</i>	\$32
Clafoutis <i>Macerated cherry w freshly baked clafoutis, vanilla ice cream</i>	\$22
Pear tarte tatin <i>Caramelized pear tarte Tatin, served with crème anglaise and vanilla ice cream</i>	\$25



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DIGESTIFS

Fortified wine, NV Rockford Wines PS Marion Tawny, Barrosa Valley, SA	<i>a Glass, 70ml</i>	\$20
Sauternes, Bordeaux 2015 Chateau Roumieu, 80% Sémillon, 10% Sauvignon Blanc 10% Muscadet	<i>a Glass, 70ml</i> <i>Full bottle, 375ml</i>	\$25 \$110
Banyuls, Languedoc-Roussillon NV Domaine Vial Magneres, "Gaby Vial" <i>Grenache</i>	<i>a Glass, 70ml</i> <i>Full bottle, 750ml</i>	\$25 \$150

WHISKYS

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

EAUX-DE-VIE

Calvados <i>Dupont</i>	\$16
Fine Bourgogne	\$16
Armagnac 12 years <i>Loujan</i>	\$16
Cognac VSOP <i>Frapin</i>	\$18

LIQUORS

Grand Marnier	\$16
Frangelico	\$16

LUNCH SPECIAL

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

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