



La Bouitte

AUTHENTIC FRENCH BISTRO

M E N U

ENTRÉE

Huitres de saison <i>Freshly shucked rock oysters w sauce mignonette</i>	\$37 / \$67
Escargots de Bourgogne <i>French snails w garlic, butter, parley sauce</i>	\$26
Soupe à l'oignon <i>French onion soup w comte croûtons</i>	\$24
Boudin blanc <i>House made Prawn & fish sausage w shellfish bisque</i>	\$26
Saint-Jacques <i>Bacon wrapped scallops w parsnip purée, watercress salad</i>	\$28
Soufflé au fromage <i>Twice baked french blue cheese soufflé</i>	\$27
Tartare de boeuf <i>Wagyu beef steak tartare w condiments, toasted baguette</i>	\$28 / \$48
Pork terrine or duck liver parfait <i>House made w condiments, toasted baguette</i>	\$24
Charcuterie board <i>House-made terrine, seared rillettes, duck liver parfait Prosciutto, french saucisson w condiments & toasted baguette</i>	\$43

LE PLAT PRINCIPAL MAIN DISHES

Plat du jour <i>Special of the day, Please ask to waiter staff</i>	\$42
Cassoulet de confit canard <i>Confit duck leg w white beans, sausage, lardon</i>	\$45
Boeuf bourguignon <i>Braised beef cheeks w red wine jus, pomme purée</i>	\$45
Foie de veau <i>Pan fried Calves Liver w pomme purée, Parsnip chips, Balsamic Jus</i>	\$40
Steak frites <i>Served with red wine reduction jus</i>	\$54
Tartare de Boeuf <i>Wagyu beef steak tartare w condiments, toasted baguette</i>	\$48
Polenta crusted barramundi fillet <i>Served w winter vegetables & clams consommé</i>	\$43
Parisienne gnocchi <i>Served w capsicum, tomato ragu</i>	\$39
Grilled Wagyu Steak for Sharing <i>500gm wagyu steak w bone marrow sauce bordelaise, pommes lyonnaises</i>	\$115



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Please let us know your dietary requirements in advance.
Please note groups of 6 people or more will incur 10% service charge.
10% surcharge also applies on Sunday & Public Holiday.
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3 Course Choice menu \$80

ENTRÉE

Escargots
French onion soup
Twice baked Soufflé

MAIN

Cassoulet de canard confit
Calves liver
Gnocchi
Steak frites (+\$10)

DESSERT

Crème brûlée
Ile flottante
Chocolate tart

8 Course Degustation \$125

Escargots de Bourgogne
Freshly shucked oysters
Seared scallops
Polenta crusted barramundi fillet
Palate cleanser
a Glass of champagne w raspberry sorbet
Grilled wagyu steak w red wine juice
Assiette de fromages
Chocolate tart w raspberry sorbet

SIDES

Warm baguette w french butter	\$10	Gratin de macaroni & lardon	\$14
Pear, walnut, blue cheese salad	\$17	Pommes frites	\$14
Pommes aligot	\$15	Petit pois w onion, pancetta	\$15
Steamed green beans, vinaigrette, sliced almonds	\$15	Sauteed Brussel sprouts w parmesan	\$19

DESSERT

Rhubarb crème brûlée <i>Rhubarb purée, custard cream</i>	\$18
Ile flottante <i>Meringue floating on creme anglaise, caramel sauce, nuts</i>	\$19
Chocolate tart <i>Served w raspberry sorbet, nut florentine</i>	\$23
Assiette de fromages <i>Cheese plate : White-rind, blue, semi-hard cheese</i>	\$29
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>	\$22
Café gourmand <i>4 kind of mini dessert, Ile flottante, chocolate tart, crème brûlée, clafoutis</i>	\$30
Clafoutis <i>Macerated cherry w freshly baked clafoutis, vanilla ice cream</i>	\$20
Crêpe Suzette <i>W vanilla ice cream</i>	\$22



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DIGESTIFS

Fortified wine, NV Rockford Wines <i>a Glass, 70ml</i> PS Marion Tawny, Barrosa Valley, SA	\$20
Sauternes, Bordeaux <i>a Glass, 70ml</i> 2015 Chateau Roumieu,	\$25
80% Sémillon, 10% Sauvignon Blanc <i>Full bottle, 375ml</i> 10% Muscadet	\$110
Banyuls, Languedoc-Roussillon <i>a Glass, 70ml</i> NV Domaine Vial Magneres,	\$28
"Gaby Vial" <i>Full bottle, 375ml</i> <i>Grenache</i>	\$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>	\$18

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>	\$20
Salade Landaise <i>Confit duck legs w fried lardon, potato, green beans</i>	\$39
Salade Nicoise <i>Grilled salmon w boiled egg, green beans, tomato, potato</i>	\$30
Salade Lyonnaise <i>Curly endive w fried lardon, poached egg</i>	\$23
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	\$35

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