



bistro & oyster bar

BY CHEF DANIEL BOULUD

MARKET SPECIALS

Warm Duck Salad

Sweet & Sour Cabbage, Pine Nuts
Goat Cheese

22

Moules-Frites

Leeks, Garlic Butter Broth
French Fries

35

Baby Spring Chicken

Spinach, Potato Gratin, Wild Mushroom Sauce

45

Hazelnut Paris-Brest For Two

Caramelised Hazelnut, Coffee Caramel

33

BOUCHON BEVERAGE SELECTION

with the Purchase of a Bouchon Menu

McGuigan Chardonnay

2017 South Eastern, Australia 14

McGuigan Merlot

2016 South Eastern, Australia 14

Peach Iced Tea 8

MENU BOUCHON

TWO COURSES 52 | THREE COURSES 62

Sunday—Thursday All Night Long

Friday & Saturday until 7:00pm

White Asparagus Soup

Potato, Leeks, Fines Herbes

Kale Caesar

Farm Egg, Aged Parmesan
Garlic, Lemon & Anchovy Dressing

Petit Tarte Flambée

Fromage Blanc, Bacon, Onions

Cavatelli Lamb Ragout

English Peas, Mint

Tasmanian Sea Trout

English Pea Variations
Morel Mushrooms "à la Crème"

Herb Roasted Chicken Breast

Sautéed Spinach, Crispy Potatoes, Chicken Jus

Duo of Artisanal Cheeses

Époisses de Bourgogne & Saint-Marcellin

Chocolate Banana Tart

Tropical Gelée, Hazelnut Crumble
Jivara Ice Cream

Strawberry-Pistachio Gâteau

Rhubarb Compote, Caramelized Pistachio
Yogurt Sorbet

Assorted Ice Cream & Sorbet

Chef's Selection

Prices listed are subject to GST & Service Charge

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