Le Bouchon
LOCAL FRENCH BISTRO

Les Entrées

Entrée du jour *see waiter*
Freshly shucked rock oysters with chardonnay vinaigrette *$4 each*
Seared scallops with leek fondue, lardons and avruga *$24*
Twice cooked goat's cheese and tarragon soufflé with confit cherry tomatoes *$21*
Escargots with persillade and warm baguette *$21*
French onion soup with comté croûtons *$18*
Wagyu steak tartare with traditional condiments *$21*
House terrine with cornichons, onion jam and toasted baguette *$18*
Bouillabaisse with scallops, mussels, clams, fish served with rouille, gruyère and baguette *$21*

Share plates for two people $38
Charcuterie plate: house terrine, liver parfait, prosciutto, saucisson and rillettes

Les Salades

Salade Landaise, confit duck leg, green beans, eschalottes and kipfler potatoes *$18*
Salade Provencale, warm goat's cheese on croûtons, pine nuts and roasted capsicum *$16*
Le Bouchon Caesar, crumbed chicken tenderloin, cos lettuce, grated egg and parmesan *$16*

Les Omelettes

All omelettes are served with green salad and toasted baguette

Smoked ham and swiss cheese *$16*
Goat's cheese and mixed herbs *$16*
Field mushroom *$15*
Chorizo and shaved eschalottes *$17*
Smoked salmon, creme fraiche and dill *$18*

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Les Moules Frites

Traditional mussels and french fries - *$28*

Moules Marinières: white wine, eschalottes, garlic and thyme broth
Moules Provencale: tomato, capsicum and basil broth
Moules Fromagère: blue cheese, cream and lardons

Les Mains

Plat du jour *see waiter*
Bouillabaisse with scallops, mussels, clams, fish served with rouille, gruyère & baguette *$34*
Gnocchis à la Parisienne with saffron infused tomato, capsicum and zucchini ragoût *$32*
Sautéed calves liver with pomme purée, parsnip chips and balsamic jus *$32*
Pan roasted 250g beef fillet, pomme frites, salsa verde and citrus butter jus *$38*
Cassoulet of confit duck lek with speck ham and pork sausage *$34*
Twice cooked beef cheeks à la bourguignone with parmentier potatoes *$34*
Pork and rabbit roulade, pomme purée, macerated prune and onion jus *$36*
Wagyu steak tartare with traditional condiments *$34*

Share plate for two people $85
Pan-roasted 550g Wagyu flank steak, pomme purée and green peppercorn jus

Les Sides

Sourdough baguette *$5.5*
Green salad *$7.5*
Pear, walnut and blue cheese salad *$12*
Green beans with sherry vinaigrette *$8*
Peas, braised onions, lardons *$9*
Brussels sprout, toasted almonds and parmesan *$12*
Pomme frites *$8*
Paris Mash *$8.5*
Paris Mash and truffled mushrooms *$12*