



*A La Bouffe*  
Bar &Bistro

# ENTRÉES



## SOUPE DU JOUR \* (gf)

Soup of the day  
- \$15 -

## SOUPE À L'OIGNON \*

French onion soup with cheese croutons  
- \$16 -

## BISQUE DE LA MER (gf)

Creamy traditional seafood soup  
- \$22 -



## LES CLASSIQUES

### ASSIETTE DE DÉGUSTATION

The Chef's selection of 6 items on our menu  
- \$23 -

### ASSIETTE DE CHARCUTERIE

A selection of rillettes, prosciutto, terrine, saucisson, duck liver paté & condiments  
- small: \$22 / large: \$36 -

### PÂTÉ DE FOIE DE CANARD \*

Home-made duck liver pâté with toasted brioche  
- \$22 -

### PISSALADIÈRE \*

Traditional onion tart from Nice with anchovies & olives  
- \$22 -

### ESCARGOTS À LA BOURGUIGNONNE \*

(7) Snails in a garlic and fennel butter  
- \$21 -

### RAVIOLI DE LAPIN

Braised rabbit ravioli with bacon infused parmesan cream  
- \$21 -

### STEAK TARTARE \*

Raw finely chopped prime beef with condiments  
- \$25 / Main size: \$38 -

### TRIPES À LA PROVENÇALE \* (gf)

Tripes in a tomato, garlic, onion & basil sauce  
- \$19.90 / Main size: \$36 -



## HUÎTRES DE COFFIN BAY (4 minimum) (gf)

Fresh oysters from Coffin Bay  
- \$3.50 Each -

## HUÎTRES AU VELOUTÉ DE CHAMPAGNE (4 minimum) (gf)

Oysters "gratinées" in a Champagne and leek fondue  
- \$4.50 Each -

## SALADE NIÇOISE \* (gf)

Seared yellow fin tuna salad with poached egg, tomatoes, green beans, & anchovies  
- \$21 / Main size: \$36 -

## SALADE DE SAUMON FUMÉ \* (gf)

Smoked salmon & citrus salad with dill cream  
- \$22 -

## RAVIOLI À LA LANGOUSTE & CREVETTES

Lobster & prawn ravioli in a creamy Bisque sauce  
- \$24 / Main size: \$38 -

## MOULES MARINIÈRES (gf)

Mussels in white wine, butter, onion and parsley  
- \$19.90 -



## LES GARNITURES

### SALADE VERTE \* (gf) - \$9 -

Green salad

### PURÉE DE POMMES DE TERRE \* (gf) - \$9 -

Mashed potatoes

### POMMES FRITES \* (gf) - \$9 -

French fries

### HARICOTS VERTS À LA PERSILLADE\* (gf) - \$11.50 -

Green beans in garlic butter, parsley and almonds

### ÉPINARDS SAUTÉS \* (gf) - \$11.50 -

Sautéed spinach

### POMMES SARLADAISES \* (gf) - \$11.50 -

Pan fried potatoes with garlic & mushrooms

# PLATS



## LES CLASSIQUES

### HACHIS PARMENTIER (gf)

French Shepherd's pie (pork & beef) served with salad  
- \$33 -

### COQ AU VIN (gf)

Boneless chicken marinated and cooked in red wine,  
mushroom and bacon sauce - mashed potatoes  
- \$36 -

### LAPIN À LA MOUTARDE À L'ANCIENNE \* (gf)

Rabbit cooked in a wholegrain mustard and  
tarragon sauce - wild & basmati rice  
- \$39.90 -

### CASSOULET À LA JACKY

Our version of the traditional dish from Carcassonne  
with beans, sausage, pork, lamb and duck confit  
- \$44.90 -



## SLOW COOK

### JARRET D'AGNEAU BRAISÉ \*

Braised lamb shank with Lebanese couscous  
in a Moroccan style sauce  
- \$39.90 -

### RÂBLE DE LAPIN

Slow cooked rabbit loin with celeriac gratin,  
roasted shallots & pea purée  
- \$39.90 -

### POITRINE DE PORC

Crispy pork belly with baby carrots, broccolini,  
truffled Dauphine sticks, pear purée & brandy sauce  
- \$39.90 -

### FILET MIGNON DE PORC (gf)

Roasted pork fillet,  
Comté polenta and asparagus  
- \$39.90 -



## LA MER

### MILLEFEUILLE DE FRUITS DE MER

Puff pastry with mussels, scallops, prawns and fish  
served in a creamy seafood Bisque  
- \$37.90 -

### SAUMON DE TASMANIE \* (gf)

Oven baked salmon fillet, ratatouille,  
Crispy potatoes and Pesto  
- \$36.90 -

### BOUILLABAISSSE

À la Bouffe's interpretation of this traditional  
seafood soup from the South of France  
- \$39.90 -



## LE GRILL

All our steaks are prime beef and come with  
French fries & green salad \* (gf)

**SCOTCH FILLET**, Café de Paris butter - \$39.90 -

**PORTERHOUSE**, peppercorn brandy sauce - \$39.90 -

**EYE FILLET**, Béarnaise sauce - \$44.90 -

**EYE FILLET**, Bisque sauce & prawns - \$49.90 -

### FILET DE KANGOUROU \* (gf)

Kangaroo fillet with sautéed baby spinach, sweet potatoes,  
poached pear, chocolate glaze and jus  
- \$36.90 -



## LE CANARD

### CANARD À LA BOUFFE \* (gf)

1/2 Roasted duck on mash and spinach, with an  
Orange, sour cherries & Cointreau sauce  
- \$44.90 -

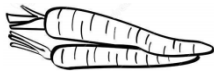
### CUISSE DE CANARD CONFITE \* (gf)

Duck leg confit with apple cider & Calvados sauce  
Potatoes Sarladaises  
- \$39.90 -

### CUISSE DE CANARD À LA GROSEILLE \* (gf)

Confit duck leg with roasted parsnip, sweet potatoes  
& Red currant sauce  
- \$39.90 -

(gf) Gluten Free / \* Pork and Crustacean Free  
ALL PRICES INCLUDE GST



## LES ENTRÉES

### SOUFFLÉ AU FROMAGE \*

Twice baked cheese soufflé,  
roasted cherry tomatoes and watercress  
- \$22 -

### ROULEAU DE BETTERAVE & CHÈVRE \* (gf)

Beetroot pickle roll with goat's cheese mousse,  
chunky veggies & pink Wasabi mayo, fresh coleslaw  
- \$20 -

### SALADE DE CHÈVRE CHAUD \*

Warm goat's cheese with rocket salad  
- \$22.50 -

### SALADE DE LENTILLES \*

Du Puy lentils salad with marinated feta cheese,  
orange supreme, pickled radish, sweet potato chips  
- \$19 -

### SALADE DE ROQUETTE \* (gf)

Rocket, pear, walnut and blue cheese salad  
- \$21 -

### ROULEAUX DE PRINTEMPS CROUSTILLANTS \*

Vegetarian spring rolls, hummus, roasted capsicum,  
pickled cucumber and baby cos lettuce  
- \$19.90 -

### CHAMPIGNONS FARÇIS \* (gf)

Field mushrooms stuffed with sweet potato,  
ricotta and pesto  
- \$19 -

### RAVIOLI AU FROMAGE DE CHÈVRE \*

Goat's cheese ravioli with baby spinach, sweet potatoes,  
caramelised onions and almonds  
- \$19.90 -



## LES PLATS

### CAKE AUX COURGETTES \*

Zucchini loaf served with char grilled capsicum, broccolini,  
barley & cashew salad  
- \$29.90 -

### GNOCCHI FAIT MAISON \*

Home-made saffron gnocchi with cherry tomatoes,  
spring onions, asparagus and parmesan  
- \$29.90 -

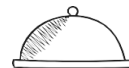
### CHAMPIGNONS FARÇIS \* (gf)

Field mushrooms stuffed with sweet potato, ricotta and pesto  
- \$29.90 -

### RAVIOLI AU FROMAGE DE CHÈVRE \*

Goat's cheese ravioli with baby spinach, sweet potatoes,  
caramelised onions and almonds  
- \$29.90 -

## LES GARNITURES



### SALADE VERTE \* (gf)

Green salad  
- \$9 -

### PURÉE DE POMMES DE TERRE \* (gf)

Mashed potatoes  
- \$9 -

### POMMES FRITES \* (gf)

French fries  
- \$9 -

### HARICOTS VERTS À LA PERSILLADE \* (gf)

Green beans in garlic butter, parsley and almonds  
- \$11.50 -

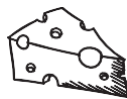
### ÉPINARDS SAUTÉS \* (gf)

Sautéed spinach  
- \$11.50 -

# DESSERTS



## LE FROMAGE



### PLATEAU DE FROMAGES

150g serve of French cheeses

- \$36 -

---

## LA GOURMANDISE



### À LA BOUFFE MILLEFEUILLE

Puff pastry with strawberries and pâtissière cream  
strawberry coulis

- \$17 -

### VACHERIN GLACÉ (gf)

Coffee & Pistachio ice-cream in a meringue cake,  
strawberry coulis

- \$17 -

### MOUSSE AU CHOCOLAT (gf)

Traditional French chocolate mousse on praliné cream

- \$15 -

### CRÈME BRÛLÉE

#### ORANGE & COINTREAU (gf)

- \$16 -

### CRÈME BRÛLÉE

#### POIRE & LAVANDE (gf)

Pear & Lavender crème brûlée

- \$16 -

### DÉLICE AU CHOCOLAT

Self-saucing chocolate pudding with vanilla ice-cream

- \$17 -

### CRUMBLE À LA RHUBARBE, POMME & MYRTILLE

Apple, rhubarb and blueberry crumble,  
Praliné ice-cream

- \$16 -

### CRÊPES SUZETTE

Classic flambéed crêpes  
Orange & Grand Marnier sauce,  
vanilla ice-cream

- \$17 -

### CRÊPES AUX FRUITS DES BOIS

Mixed berry crêpes with vanilla ice-cream

- \$16 -

### TARTE TATIN

Classic caramelised apple tart,  
vanilla ice-cream

- \$17 -

### ÎLE FLOTTANTE (gf)

Soft poached meringue  
on a hazelnut crème anglaise

- \$14 -

### CLAFOUTIS (gf)

Traditional sour cherry pudding, vanilla ice-cream

- \$15 -

### ASSIETTE DE SORBETS MAISON (gf)

Our selection of 3 home-made sorbets

- \$17 -

### CAFÉ GOURMAND

The Chef's selection of 4 small desserts,  
served with your choice of coffee

- \$19.90 -



## LES BOISSONS CHAUDES

### COFFEE

Latte, cappuccino, flat white, short/long macchiato,  
short/long black, piccolo, chai latte, mocha

- \$4 -

### TEA

English breakfast, Earl Grey, Peppermint,  
Chamomile Blossom, Malabar Chai, Honeydew Green,  
Lemongrass Ginger

- \$4.50 -

### HOT CHOCOLATE

- \$4.50 -



## LA SUGGESTION DU SOMMELIER

### 2015 MOORES HILL

CGR Late Harvest Riesling  
Tamar Valley, Tasmania

- \$11/GL -

### NV CHÂTEAU VIRANEL "GOURMANDISE"

Cartagène Rouge  
Languedoc, France

- \$13/GL -

### 2011 LES LIONS DE SUDIRAUT

Semillon-Sauvignon  
Sauternes, France

- \$16/GL -



### POIRE WILLIAMS LIQUOR - GE MASSENEZ

Alsace, France

- \$14 -

### CALVADOS - ROGER GROULT, "8 YEARS"

Normandie, France

- \$15 -

### CALVADOS - 2009, VICTOR GONTIER DOMFRONTAIS, AOC

Normandie, France

- \$13 -

### ARMAGNAC - VS CASTARÈDE

Armagnac, France

- \$12 -

### ARMAGNAC - DELORD "1985"

Bas-Armagnac, France

- \$16 -

### COGNAC - DUDOGNON "NAPOLEON" VSOP

Grande Champagne, Cognac, France

- \$18 -

### COGNAC - FRANÇOIS VOYER XO

Grande Champagne, Cognac, France

- \$20 -