



A La Bouffe
Bar & Bistro

ENTRÉES



SOUPE DU JOUR *

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

ENTRÉE DU JOUR

Entrée of the day - Ask our wait staff for more details

ASSIETTE DE DÉGUSTATION

The Chef's selection of 6 bite size entrées
- \$23 -

ASSIETTE DE CHARCUTERIE

Rillettes, prosciutto, terrine, saucisson, duck liver pâté
- small: \$22 / large: \$36 -

PÂTÉ DE FOIE DE CANARD *

Home-made duck liver pâté with toasted brioche
- \$24 -

PISSALADIÈRE *

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

ESCARGOTS À LA BOURGUIGNONNE *

(x7) Snails in a garlic and fennel butter
- \$22 -

RAVIOLI DE LAPIN

Braised rabbit ravioli (x3),
bacon infused parmesan cream
- \$22 -

STEAK TARTARE *

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

LA MER

HUÎTRES DE COFFIN BAY (4 minimum) (gf)

Fresh oysters from Coffin Bay
- \$4 Each -

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

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

SALADE NIÇOISE * (gf) (N)

Seared yellow fin tuna salad with tomatoes,
soft boiled egg, tomatoes, green beans & anchovies
- \$22 / Main size: \$36 -

SALADE DE SAUMON FUMÉ * (gf)

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

RILLETTES DE SAUMON *

Fresh salmon rillettes, bread chips & tendrils
- \$21 -

MOULES MARINIÈRES (gf)

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



LEVÉGÉTARIEN

LES SALADES

CHÈVRE CHAUD * (N)

Warm goat's cheese, walnut, soft boiled egg and rocket
- \$22.50 -

LENTILLES *

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

NOIX ET BLEU * (gf) (N)

Rocket, pear, walnut and blue cheese
- \$22 -

SOUFFLÉ AU FROMAGE *

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

ROULEAUX DE PRINTEMPS CROUSTILLANTS *

Carrot, zucchini & coriander spring rolls, hummus,
roasted capsicum, pickled cucumber and baby cos lettuce
- \$19.90 -

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
- \$37.50 -

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

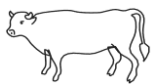
Rabbit cooked in a wholegrain mustard & tarragon sauce,
wild & basmati rice
- \$39.90 -

CASSOULET À LA JACKY

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

TRIPES À LA PROVENÇALE * (gf)(N)

Tripes in a tomato, garlic, onion & basil sauce
- Entrée size: \$21 / Main size: \$36 -



LE GRILL

All our steaks (250gr) 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 -

EXTRA SAUCE - \$3 -

Béarnaise / Peppercorn / Red wine Jus

FILET DE KANGOUROU * (gf)

Kangaroo fillet with sautéed baby spinach, sweet potatoes,
poached pear, chocolate glaze and jus
(served rare or medium rare only)
- \$36.90 -



SLOW COOK

JARRET D'AGNEAU BRAISÉ *

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

POITRINE DE PORC

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

RÂBLE DE LAPIN

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

FILET MIGNON DE PORC (gf)

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



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
(N) Contains Nuts

All prices include GST



LA MER



POISSON DU JOUR

Fish of the day - Ask our wait staff for more details

MILLEFEUILLE DE FRUITS DE MER

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

RAVIOLI À LA LANGOUSTE & CREVETTES

Lobster & prawn ravioli in a creamy Bisque sauce
- Entrée size: \$25 / Main size: \$38 -

SAUMON DE TASMANIE * (gf)(N)

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

BOUILLABAISSÉ

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



LE VÉGÉTARIEN

GNOCCHI FAIT MAISON *

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

CHAMPIGNONS FARÇIS * (gf) (N)

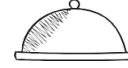
Field mushrooms stuffed with sweet potato, ricotta and pesto
- Entrée size: \$19 / Main size: \$29.90 -

RAVIOLI AU FROMAGE DE CHÈVRE * (N)

Goat's cheese ravioli with baby spinach, sweet potatoes, caramelised onions and almonds
- Entrée size: \$19.90 / Main size: \$29.90 -



LES GARNITURES



GARNITURE DU JOUR

Side special - Ask our wait staff for more details

SALADE VERTE * (gf)

Mixed leaves salad
- \$9 -

SALADE DE ROQUETTE * (gf)

Rocket, pear and parmesan salad
- \$10 -

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 -

POMMES SARLADAISES * (gf)

Pan fried potatoes with garlic & mushrooms
- \$11.50 -

GLUTEN FREE BREAD

- \$1.00 -

(gf) Gluten Free / * Pork & Crustacean Free / (N) Contain Nuts

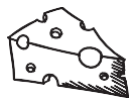
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DESSERTS



LE FROMAGE



PLATEAU DE FROMAGES (N)

150g serve of French cheeses

- \$36 -

LA GOURMANDISE



DESSERT DU JOUR

Dessert of the day - Ask our wait staff for more details

À LA BOUFFE MILLEFEUILLE

Puff pastry with strawberries and pâtissière cream,
strawberry coulis

- \$17 -

VACHERIN GLACÉ (gf) (N)

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

- \$17 -

MOUSSE AU CHOCOLAT (gf) (N)

Traditional French chocolate mousse on praliné cream

- \$16 -

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 -

TARTE TATIN

Classic caramelised apple tart, vanilla ice-cream

- \$17

CRUMBLE À LA RHUBARBE, POMME & MYRTILLE (N)

Apple, rhubarb and blueberry crumble,
Praliné ice-cream

- \$16 -

CRÊPES SUZETTE

Classic flambéed crêpes

Orange & Grand Marnier sauce, vanilla ice-cream

- \$17 -

ÎLE FLOTTANTE (gf) (N)

Soft poached meringue,
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 or tea

- \$19.90 -

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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

2016 FRAMINGHAM

Late Harvest Riesling
Marlborough, New Zealand
- \$15/GL -

NV CHÂTEAU VIRANEL "GOURMANDISE"

Cartagène Rouge
Languedoc, France
- \$19/GL -

2012 LES LIONS DE SUDUIRAUT

Semillon-Sauvignon
Sauternes, France
- \$20/GL -



POIRE WILLIAMS LIQUOR - GE MASSENEZ

Alsace, France
- \$14 -

APPLE & CHESNUT LIQUEUR - LE BIRLOU

Massif Central, France
- \$10 -

CALVADOS - ROGER GROULT, "8 YEARS"

Normandie, France
- \$16 -

CALVADOS - 2009, VICTOR GONTIER DOMFRONTAIS, AOC

Normandie, France
- \$14 -

ARMAGNAC - CASTARÈDE VS

Armagnac, France
- \$12 -

ARMAGNAC - DELORD "1985"

Bas-Armagnac, France
- \$16 -

COGNAC - FRANÇOIS VOYER VS

Grande Champagne, Cognac, France
- \$13 -

COGNAC - FRANÇOIS VOYER XO GOLD

Grande Champagne, Cognac, France
- \$20 -