

THE FRENCH EXPERIENCE

ENTREE

ESCARGOT

Sauteed with garlic, butter, mushroom and truffle oil

FRITURE DE CALMAR

Flash fried calamari served with house made aioli

PATE MAISON

Handmade Duck liver pate, artisan pickles, jam, brandy and french baguette

FROMAGE CAMPAGNE

Country Style whipped ricotta, grilled asparagus, zucchini and almonds drizzled with house made vinaigrette

MAIN

SERVED WITH YOUR CHOICE OF
SIDE FOR THE TABLE

350G RIB EYE STEAK

Bass Strait Rib Eye, MB2+, Rich and full-flavoured.

POISSON

Charcoal Roasted Market Fish, topped with Fennel, fine Herbs and Sauce Vierge.

CONFIT DE CANARD

French confit duck leg served with puree of carrots, orange and honey

VEGETABLE DELICE

Tender charcoal grilled Eggplant with Pearl Couscous, Yoghurt and Pepita Sauce

DESSERT

COFFEES & CAKES

PASSION FRUIT TART

Rich and Tangy passionfruit with house made lavender and honey ice cream

BURNT CHEESECAKE

Baked cream cheese cake and Vanilla ice cream

CHOCOLATE CREME BRULEE

A house speciality!
Creamy, rich and utterly indulgent. Served with hazelenut gelato

HANDMADE PAVLOVA

Delicate handmade - meringue served with orange curd and summer fruits.

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MENU AND PRICES SUBJECT TO CHANGE WITHOUT ANY NOTICE.

10% SURCHARGE MAY APPLY ON SUNDAYS & PUBLIC HOLIDAYS