

ENTRÉES

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**Huitres (GF)**

Freshly shucked Sydney rock oysters served with red wine vinegar and eschallots

1-\$5 • 3-\$15 • 6-\$30 • 12-\$60

**Escargots (GF)**

Snails served in their shell with garlic butter

6-\$20 • 12-\$36

**Beignets de Fleurs de Courgette**

Tempura zucchini flowers with French goats cheese and pesto

\$28

**Coquille Saint Jacques (GF)**

Seared scallops served with pea purée and balsamic glaze

\$28

**Soufflé au Fromage de Chèvre**

Twice baked goats cheese soufflé served in the traditional Le Boulevard style

\$24

**Le Pâté du Chef**

Our chef's house-made pâté served with cornichons and toasted rounds of baguette

\$25

**Salade de Chèvre Chaud**

Beetroot and walnut salad with warm goats cheese croutons

\$25

**Soupe à l'oignon**

French onion soup served with croutons and Gruyère cheese

\$20

**Steak Tartare au Couteau (GF)**

Classic hand cut steak tartare served with condiments and fresh baguette

E-\$30 • M-\$48

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LE PLAT PRINCIPAL

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**Steak Frites \$49**

Grilled beef fillet served with French fries and your choice of sauce

- Café de Paris butter or Bearnaise or green peppercorn -

Wine suggestion: Smallfry - "Organic" Shiraz - Barossa Valley \$15

(Rich and full bodied with juicy flavours)

**Poisson du Jour (GF) \$48**

Fish of the day

Wine suggestion: Andre Dupuis - Chardonnay - Burgundy \$15

(Medium body, hint of apricot with good structure)

**Confit de Canard (GF) \$48**

Duck confit served with pommes fondant, carrot purée,

caramelised onions and a port jus

Wine suggestion: Givry - Pinot Noir - Burgundy \$16

(Plum, mushroom characters with long finish)

**Bouillabaisse (GF) \$48**

Fish stew served with rouille and toasted croutons

Wine suggestion: Sancerre - Sauvignon Blanc - Loire Vallee \$14

(Fresh and crisp with some floral notes)

**Chevreuril Roti (GF) \$48**

Seared venison with parsnip purée, sautéed spinach and mushrooms,

with a berries sauce

Wine suggestion: Cote du Rhone - Shiraz/ Grenache - \$15

(Fully ripe flavours, with some licorice notes)

**Côte du Bœuf pour 2 Personnes \$145**

Rib of beef (900gms)- on the bone - for 2 people,  
served with Bearnaise sauce, French fries and leafy greens

Wine suggestion: Chateauneuf du Pape - Shiraz/ Grenache - \$287 (Big and elegant)

## RED WINE

## FRENCH RED AUSTRALIAN RED

- 2016 Domaine Pierre Usseglio – \$95 btl  
Châteauneuf du Pape – Shiraz/ Grenache/ Mourvedre  
- Côtes du Rhône
- 2016 Volnay Premier Cru – \$145 btl  
Pinot Noir - Burgundy
- 2015 Vieux Naudin – \$12 gls / 60 btl  
Cabernet Sauvignon - Bordeaux
- 2016 Cedre Heritage – \$55 btl  
Malbec - Cahors
- 2017 Chateau Pas du Cerf – \$55 btl  
Shiraz / Grenache / Cinsault  
Côtes de Provence
- 2014 Pierredon – \$16 gls / 80 btl  
Cabernet/ Shiraz  
Provence
- 2018 Macon Village – \$60 btl  
Gamay - Bourgogne
- 2018 La Pinede – \$12 gls / 60 btl  
Shiraz/ Grenache - Côtes du Rhône
- 2018 Roncier – \$12 gls / 65 btl  
Pinot Noir - Bourgogne
- 2014 Flying Fish Cove – \$70 btl  
Cabernet Sauvignon - Margaret River, WA
- 2017 Tournon “Shays Flat Vineyard” – \$55 btl  
Cabernet Sauvignon - Pyrenees, VIC
- 2015 Waverly Estate – \$60 btl  
Shiraz - Hunter Valley, NSW
- 2016 Small Fry – \$12 gls / 60 btl  
Shiraz – Biodynamic - Barossa Valley, SA
- 2014 Domaine Terlato/ Chapoutier – \$65 btl  
Shiraz - Pyrenees, VIC
- 2015 Chapoutier La Pleiade – \$105 btl  
Shiraz - Heathcote, Vic
- 2016 By Farr – \$135 btl  
Pinot Noir - Geelong, Vic
- 2017 Ocean Eight ‘Aylward’ – \$90 btl  
Pinot Noir - Mornington Peninsula, Vic
- 2017 Rowlee – \$60 btl  
Pinot Noir - Orange, NSW

2010 Chateau Queyron Pindefleurs Saint-Émilion

60 gls / 60 btl