

# BUVETTE

BISTRO & WINE BAR

## — ENTRÉES —

### LEMON & SHALLOT VINEGAR OYSTERS

½ dozen – 22 / dozen – 36

### SALT-ROASTED HEIRLOOM BEETROOT SALAD – 20

Stracciatella, hazelnuts, basil oil

### JAMON IBERICO CEBO – 22

24 month aged Jamon iberico cebo,  
goat's curd, tomato confit, dry black olives

### PRESSED PORK CONFIT – 21

Pig cheek & ham hock terrine, leek,  
piccalilli, toasted sourdough

### LIQOURICE-CURED SALMON CONFIT – 22

Avocado & beetroot

### BEFF TARTARE – 20

Pickled onions, quail egg, house crackers

## — MAINS —

### WHOLE-ROASTED FLATHEAD TAIL – 35

Herb & almond butter, mixed leaves

### PANFRIED SEMI-CURED SALMON – 35

Edamame and broad beans with ginger,  
lime & coconut emulsion

### DOUBLE BAKED SOUFFLÉ – 29

### WAGYU BEEF BOURGUINON – 38

Slow-cooked Wagyu beef cheeks,  
Parsnip puree, traditional garnish

### CONFIT DUCK LEG – 36

Smoked pork belly, peas,  
baby gem lettuce, carrot Anna, jus

## — GRILL —

All grill served with Pommes Frites, Mixed Leaf Salad and a choice of sauce:  
Green pepper sauce / red wine jus / café de Paris / béarnaise

### SIRLION 250G – 36

Shorthorn, 120+ day grain fed

### SCOTCH FILLET 250G – 38

### EYE FILLET 180G – 40

Oakey Reserve Black Angus,  
150+ day grain fed

## — DESSERT —

### BAKED APPLE CRUMBLE – 18

Cassonade, rhubarb, muscat ice cream

### BITTER CHOCOLATE FONDANT – 18

Pistachio & chocolate crumble, beetroot icecream

### PISTACHIO & CRANBERRY VACHERIN GLACE – 18

Mulled autumn fruit

### CHEESE 1 FOR 12 / 2 FOR 16 / 3 FOR 20

Blue De Laqueuille / Cremeux D'Argental  
/ Brebrousse D'Argental