

BUVETTE

BISTRO & WINE BAR

*Buvette Lunch & Express Lunch
Tuesday – Friday, 12:00pm – 2:30pm*

*Includes a glass of house wine,
house sparkling, local beer or coffee*

EXPRESS LUNCH

*One course for \$26 or
one main and dessert for \$38*

CLASSIC FRENCH ONION SOUP

Caramelised gruyere croutons

DOUBLE BAKED GRUYERE SOUFFLÉ

Baby cos heart & pine nut salad

PAN FRIED MULLOWAY

Sautee kale & broccolini, corn puree, grilled corn salsa

WARM SEMI CURED SALMON

Miso glaze, steamed bok choy, ginger dressing

GRILLED MARLIN

Brown rice & summer vegetable salad, tapenade

BUVETTE FISH & CHIPS

Beer battered monkfish, chips, tartare sauce

PAN FRIED CHICKEN SCHNITZEL

Green beans & slaw salad

WARM DUCK CONFIT

Fennel, coriander & soba noodle salad, pickled cherries

GRILLED GRAIN FED SCOTCH FILLET 200G

With choice of sauce, chips & salad

ASSIETTE DE CHARCUTERIE (JAMON, GUANCIALE, SALUMI, CHICKEN LIVER PARFAIT, PORK TERRINE)

– 2 for \$40 / 4 for \$72

FROM THE GRILL

*All meat comes with a choice of sauce
(garlic butter, béarnaise or green pepper sauce)
chips & salad.*

GRILLED 250G SIRLOIN – \$36

Shorthorn MS2+ 120 grain fed

GRILLED 250G SCOTCH – \$38

Shorthorn MS2+ 120 grain fed

GRILLED EYE FILLET 180G – \$44

Oakey reserve, 150 grain fed

SIDES – \$8

GRILLED BROCCONILI, ALMOND, TAMARIN DRESSING

ROASTED CAULIFLOWER, TAHINI & BLACK OLIVE DRESSING

DESSERTS – \$12

BAKED APPLE CRUMBLE

Poached rhubarb, muscat ice cream

CHOCOLATE FONDANT

Pistachio chocolate soil, beetroot ice cream

TWO CHEESE SELECTION, QUINCE PASTE

*cremeux d'argental / brebirousse
/ barber's cheddar*