

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