

BUVETTE

BISTRO & WINE BAR

LEMON & MIGNONETTE OYSTERS

Provided by Signature Oysters

EACH - 4 / 1/2 DOZEN - 22 / DOZEN - 40

ASSIETTE DE CHARCUTERIE

Jamon cebo, longaniza oscura (fine saucisson made with squid ink), jabali (Australian wild boar & paprika), saucisse seche, chicken liver parfait. Pickled onion, sourdough baguette

1 for \$19 / 2 for \$36 / 4 for \$68

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

GRILLED KINGFISH

Asian slaw & pomegranate salad

GRILLED MARLIN SALAD

Quinoa tabouli, corn & herb salsa

GRILLED VEAL SCALLOPINI

Rocket, parmesan, salsa verde

BUVETTE FISH & CHIPS

Beer battered monkfish, chips, tartare sauce

GRILLED TOULOUSE SAUSAGES

Pomme puree, lyonnaise sauce

GRILLED SIRLOIN MINUTE STEAK

Frites & salad, garlic herb butter

TEMPEH & VEGETABLE DUMPLINGS

Chinese spinach, black vinegar & chilli dressing

ROASTED BUTTERNUT PUMPKIN WITH STIR FRY KIMCHI & GREENS

Chinese spinach, black vinegar & chilli dressing

FROM THE GRILL

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

GRILLED 250G SIRLOIN — \$36

Black Angus, grass fed

GRILLED 250G SCOTCH — \$38

Shorthorn MS2+ 120 grain fed

GRILLED EYE FILLET 180G — \$44

Aberdeen Angus, grass fed

DESSERTS - \$12

PEAR WILLIAM TATIN

Caramel popcorn ice cream

LAVENDER CREME BRULEE

Apple & fennel sorbet

TWO CHEESE SELECTION, QUNICE PASTE

*Blue de Laqueuille / Cremeux D'argental / Pyengana Cheddar /
Brebirousse D'Argental*