

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*

Name _____

Date _____

Time _____

Number of people _____

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

Black Angus, grass fed

GRILLED 250G SCOTCH – \$38

Shorthorn MS2+ 120 grain fed

GRILLED EYE FILLET 180G – \$44

Aberden Angus, grass fed

NAME	CUT	TEMP	SAUCE

EXPRESS LUNCH

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

CLASSIC FRENCH ONION SOUP

Caramelised gruyere croutons

TWICE BAKED GRUYERE SOUFFLÉ

Baby cos heart & pine nut salad

GRILLED BREAM

Asian slaw & pomegranate salad

GRILLED MARLIN SALAD

Quinoa tabouli, corn & herb salsa

GRILLED VEAL SCALOPPINI

Rocket, parmesan & salsa verde

BUVETTE FISH & CHIPS

Beer battered monkfish, chips & tartare sauce

GRILLED TOULOUSE SAUSAGES

Pomme puree & lyonnaise sauce

GRILLED SIRLOIN MINUTE STEAK

Grilled Herb Butter, chips & salad

TEMPEH & VEGETABLE DUMPLINGS

Chinese spinach, black vinegar & chilli dressing

ROASTED BUTTERNUT PUMPKIN

*With Stir Fry Kimchi & Greens, Chinese Spinach,
black vinegar & chilli dressing*

SIDES – \$8

**GRILLED BROCCONILI,
ALMOND, TAMARIN DRESSING**

**ROASTED CAULIFLOWER,
TAHINI & BLACK OLIVE DRESSING**

DESSERTS – \$12

PEAR WILLIAM TATIN

Caramel popcorn icecream

LAVENDER CRÈME BRULEE

Apple & Fennel sorbet

**TWO CHEESE SELECTION
WITH QUINCE PASTE**

*Blue de Laqueuille / Cremeux D'argental /
Pyengana Cheddar / Brebrousse D'argental*