

BUVETTE

BISTRO & WINE BAR

— OYSTERS —

Selection of oysters supplied by signature oysters
Please ask our front of house team for provenance

LEMON & MIGNONETTE GF DF
EACH 4 / ½ DOZEN 22 / DOZEN 40

WARM OYSTERS, PANCETTA & PINE NUTS GF DF
EACH 4.5 / ½ DOZEN 25 / DOZEN 45

— CHARCUTERIE & ENTRÉES —

ASSIETTE DE CHARCUTERIE GF
1 for 19 / 2 for 36 / 4 for 68

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

JAMÓN IBÉRICO CEBO — 21
Manchego croquette

WAGYU BEEF BRESOLA GF — 21
Meridith goat curd, golden beetroot, walnut

PATE EN CROUTE OF BERKSHIRE PORK,
DUCK & PRUNE PATE — 21
Pickled vegetables

POTTED CHICKEN LIVER PARFAIT — 19
Sherry gelee, toasted brioche

CURED SALMON GF — 21
Nori, pickled fennel & beetroot,
whipped buttermilk & fresh wasabi

BEEF TARTARE &
CURED EGG YOLK GF DF — 20
Beef crackers

TRADITIONAL ONION SOUP — 18
Croutons & gruyere cheese

ESCARGOT A LA BOURGUIGNONE GF
½ DOZEN 15 / DOZEN 22

— VEGETARIAN —

ROASTED BUTTERNUT PUMPKIN GF — 22 / 30
Korma cauliflower puree, Meredith goat curd,
pomegranate

TWICE BAKED SOUFFLÉ — 22 / 30
Mixed leaf & pine nut salad

CHICKPEA TEMPEH & VEGETABLE
DUMPLINGS VE — 22 / 30
Sauté Asian greens & mushrooms, chilli oil

— PLATS PRINCIPAUX —

CURED PORK BELLY GF — 38
Baked & pureed apple, crackling, carrot noisette

BRAISED BEEF SHORT RIB BOURGUIGNONE GF — 38
Sauté snails & garlic

BUVETTE MIX GRILL GF — 42
Grilled eye fillet, lamb cutlet, pork & fennel sausage, roasted
grape vine tomatoes, caramelised onion puree, onion rings

STUFFED PIG TROTTER GF — 35
Pomme puree, French peas, braising jus

SEARED DUCK BREAST — 37
Confit dumpling, caramelised witlof,
pomme dauphinoise, cherries

SEARED CONFIT SALMON GF — 35
Asparagus, greens, poached egg, sorrel sauce

BOUILLABAISSSE GF — 39
Fish of the day, king prawn, squid, mussels,
rouille, toasted sourdough

— FOR BEEF LOVERS —

OUR BEEF IS SUPPLIED BY KC NATURAL FROM BOOROWA
IN SOUTHERN NSW. THE CATTLE ARE HORMONE FREE AND
GRAIN FED FOR 120 DAYS.

Served with pommes frites and a choice of:
Green pepper sauce / red wine jus / Café de Paris / béarnaise

SIRLOIN — 38
250g

SCOTCH FILLET — 40
250g

EYE FILLET — 46
180g

— TO SHARE —

800 GRAM WHOLE BABY SNAPPER FOR 2 — 70
Baked in sel de guerande crust, served with mixed leaf
salad

Our share beef dishes are served with pommes frites and a
choice of:
Green pepper sauce / red wine jus / Café de Paris /
béarnaise

800 GRAM RIB EYE FOR 2 — 115
Black Angus, Riverena, 150 day grain fed

CHATEAUBRIAND — 85
500g KC Natural, confit eschallots

— SIDES —

9

STEAMED
BUTTER BEANS
GF

Fresh mint, sour
cream, lemon

CUMIN ROASTED
SWEET POTATOES
GF

Harissa yoghurt,
Meredith lahagne

COMTE CHEESE
GRATINATED
POMME PUREE

DUKKA ROASTED
CAULIFLOWER
GF VE

Sumac,
avocado dressing

KALE, BABY COS &
RADICCHIO SALAD
GF VE

Toasted seeds,
French vinaigrette

POMMES
FRITES
VE