

BUVETTE

BISTRO & WINE BAR

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

RAW & COLD

RAW SALMON & YARRA VALLEY SMOKED CAVIAR - 21

Ruby grapefruit, crunchy vegetable salad

TAJIMA WAGYU BEEF CARPACCIO - 22

Reggiano parmesan, rocket, apple balsamic

CURED SALMON & NORI ROLL - 22

Whipped buttermilk, fresh horseradish, pickled root vegetables

FRESHLY SHUCKED OYSTERS

Selection of oysters supplied by Signature Oysters

LEMON & MIGNONETTE GF DF

EACH 4 / ½ DOZEN 22 / DOZEN 40

HAND CUT STEAK TARTARE - 20

Traditional garnish, grilled sourdough, pickled red onions

TAJIMA WAGYU SAUCISSON - 21

Pickled Cipolini onions, baguette & beurre

SAN DANIELE PROSCIUTTO - 21

Rockmelon, Manchego croquette, pickled chilli

PORK & CONFIT DUCK PATE EN CROUTE

Port jelee & brandy prunes

SALADS - \$22

HEIRLOOM TOMATOES, BURRATA, BASIL

Apple balsamic & Bega Valley extra virgin olive oil

MAPLE GLAZED ROASTED PUMPKIN

Smoked eggplant puree, taddichio, baby gem & seeds, tahini dressing

BUVETTE CEASAR SALAD

Baby gem lettuce, avocado, san Daniel prosciutto, lardons, croutons, olasagasti anchovies, reggiano & poached egg

BEETROOT CURED SALMON

Steamed broccolini, asparagus, edamame, broad beans, avocado, pomegranate, lemon yoghurt

ASSIETTE DE CHARCUTERIE GF

1 for 19 / 2 for 40 / 4 for 72

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

SIDES — \$8

**GRILLED BROCCONILI,
ALMOND, TAMARIN DRESSING**

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

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Tuesday – Friday, 12:00pm – 2:30pm*

EXPRESS LUNCH

*One course for \$26 or
one main and dessert for \$38. Includes a glass of
house wine.*

DOUBLE BAKED GRUYERE SOUFFLÉ

Baby gem salad, sour cream & chives

SPICY MUSSEL STEW & GRILLED RED EMPEROR

Sourdough & rouille

MISO GLAZED PORK BELLY

Asian slaw, chilli & lime

GRILLED SALMON MINUTE STEAK

Asparagus & broad beans, sorrel beurre blanc

BAKED SAND WHITING FILLET

Grilled broccolini, baby capers & beurre meuniere, lemon

STEAK FRITES & SALAD

*Grilled sirloin minute steak, caramelised onions, frites, baby gem
& herb salad*

SLOW COOKED BEEF RIBS

Pomme puree & gremolata

PORK TENDERLOIN “VIENNOISE” FRIED EGG

Zucchini spaghetti

BUVETTE FISH & CHIPS

Ale beer batter, fresh fish of the day, chips & tartare sauce

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

DESSERTS – \$12

APPLE & RHUBARB CRUMBLE

Cardamon ice cream

BASIL & EXTRA VIRGIN OLIVE OIL CREME BRULEE

Strawberry sorbet

BITTER CHOCOLATE FONDANT

Mandarin curd & goat milk ice cream

TWO CHEESE SELECTION, QUINCE PASTE

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