

BUVETTE

BISTRO & WINE BAR

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

FRESHLY SHUCKED OYSTERS

Selection of oysters supplied by Signature
Oysters

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

EXPRESS LUNCH

One course for \$28 or
one main and dessert for \$40
Complimentary glass of house wine

BLUE MACKEREL FILLET

Roasted jap pumpkin, pearl barley & herb salad, toasted pine nuts,
vinaigrette

SEARED RUBY TUNA

Nicoise salad

GRILLED SALMON

Cucumber & baby bok choy, tamari & ginger dressing

BUVETTE FISH & CHIPS

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

BAKED SAND WHITING FILLET

Broccolini, baby capers & beurre meuniere, lemon

MISO GLAZED PORK BELLY

Asian slaw, chilli & lime

STEAK FRITES & SALAD

Sirloin minute steak, caramelised onions, frites, mixed leaf salad,
french dressing

SLOW COOKED DUCK CONFIT

Plum, baby gem lettuce & herb salad

PORK CUTLETS VIENNOISE

Zucchini spaghetti, fried egg

BUVETTE PLOUGHMAN'S PLATE

Wagyu bresaola, beret saucisson, manchego, pickles & baguette,
baby gem salad, sour cream dressing

DOUBLE BAKED GRUYERE SOUFFLÉ

Cos heart, sour cream & chives

BUVETTE

BISTRO & WINE BAR

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

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

FROM THE GRILL

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

180G EYE FILLET — \$46

Shorthorn, 120 days grain fed

250G SIRLOIN — \$38

KC Natural Black Angus, 60 days grain fed

250G SCOTCH — \$40

Ravensworth Shorthorn & Herefords, 100 days grain fed

SIDES — \$8

GRILLED BROCCOLINI

Almond, tamari dressing

ROASTED CAULIFLOWER

Dukkah, sumac, avocado dressing

SALADS - \$22

MAPLE GLAZED ROASTED PUMPKIN

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

BUVETTE CEASAR SALAD

Baby gem lettuce, avocado, San Daniele prosciutto, lardons, croutons, olives, anchovies, reggiano & poached egg

BEETROOT CURED SALMON

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

VANNELLA BURATTA

Peaches, San Daniele prosciutto, cos heart & mache salad, toasted hazelnuts, raspberry vinaigrette

ALL DAY 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 / cheddar