

# BUVETTE

BISTRO & WINE BAR

## Buvette Lunch & Express Lunch

12:00pm – 3:00pm

### FRESHLY SHUCKED OYSTERS

Selection of oysters supplied by Signature Oysters

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

### EXPRESS LUNCH - 28

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#### MOULES MARINIÈRE

Pomme frites

#### CRISPY CONFIT DUCK

Braised puy lentils & vegetables, cherry vinegar jus

#### BUVETTE FISH & CHIPS

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

#### STEAK FRITES & SALAD

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

#### DOUBLE BAKED GRUYÈRE SOUFFLÉ

Cos heart, sour cream & chives

### SIDES — 8

#### SAUTÉED BRUSSEL SPROUTS

Bacon & almonds

#### ROASTED CAULIFLOWER

Lemon tahini dressing

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### ASSIETTE DE CHARCUTERIE - 30 GF

Mixed shaved meats, house pickles, roasted pepitas,  
toasted 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

### PLATS

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BEETROOT CURED SALMON - 22

Fennel & citrus salad, pomme fondants,  
tartare

ROASTED HEIRLOOM BEETROOT  
SALAD - 22

Black sesame, hummus, goats cheese, walnuts

NICOISE SALAD - 24

Ruby tuna with traditional nicoise salad

CIDER BRAISED PORK CHEEKS - 22

Pommes puree, baked apple, jus

WAGYU BURGER - 22

Brioche bun, meaux mustard, brie, double  
smoked bacon, caramelised onions &  
pommes allumettes

### ALL DAY DESSERTS

QUINCE & APPLE CRUMBLE - 12

Ice cream

BITTER CHOCOLATE FONDANT - 12

Mandarin curd & goat milk ice cream

TWO CHEESE SELECTION,  
QUINCE PASTE - 18

Cremeux d'Argental / Brebirousse  
/ Cheddar