

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

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

Pickled vegetables

POTTED CHICKEN LIVER PARFAIT — 19

Sherry gelee, toasted brioche

NICOISE SALAD - 21

Ruby tuna with traditional nicoise salad

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 —

TWICE BAKED SOUFFLÉ — 22

Mixed leaf & pine nut salad

HEIRLOOM BEETROOTS - 21

Roasted & pickled beetroots, goats cheese, walnuts

— PLATS PRINCIPAUX —

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

SEARED DUCK BREAST — 37

Confit dumpling, caramelised witlof, pomme dauphinoise, spiced carrot & orange bigarré

PAN ROASTED CONFIT SALMON GF — 35

Earth & sea asparagus, poached egg, sorrel sauce

BOUILLABAISSE GF — 39

Fish of the day, king prawn, squid, mussels, rouille, toasted sourdough

— FOR BEEF LOVERS —

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

SIRLOIN 250G — 38

KC Natural Black Angus, 60 days grain fed

SCOTCH FILLET 250G — 40

Ravensworth Shorthorn & Herefords, 100 days grain fed

EYE FILLET 180G — 46

Shorthorn, 120 days grain fed

CHATEAUBRIAND — 85

500g Shorthorn, 120 days grain fed

— SIDES —

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STEAMED
BUTTER BEANS
GF

*Fresh mint, sour
cream, lemon*

CUMIN ROASTED
SWEET POTATOES
GF

*Harissa yoghurt,
Meredith labbne*

COMTE CHEESE
GRATINATED
POMME PUREE
GF

DUKKA ROASTED
CAULIFLOWER
GF VE

*Sumac,
avocado dressing*

MIXED LEAF SALAD
GF VE

French vinigarette

POMMES
FRITES
VE