

BUVETTE

BISTRO & WINE BAR

CHARCUTERIE & CHEESE

Choice of 3 for \$30

CURED MEAT

Prosciutto Di Parma, 16 months
Jamon Serrano, 18 Months
Capocollo
Chorizo, smoked paprika, medium spice
Saucisson sec black pepper
Iberico Bellota shoulder, 24 months (+\$12)

CHEESE

Section28 Mont Priscilla, cow milk (Australia)
Manchego Queso Oveja al Romero, ewes' milk (Spain)
Vacherousse d'Argental, cow milk, wash rind (France)
La Dame, goat milk, semi-mature (Barossa Valley, Australia)
Served with quince paste, lavosh, sourdough baguette.

OYSTERS

Supplied by Signature Oysters

Natural \$4 each
Champagne vinegar & eschallots \$5 each
Chorizo & Worcestershire sauce \$5 each

DESIGNED TO SHARE

Baked snails & Swiss Brown mushrooms, garlic & vermouth butter \$19
Heirloom tomatoes, tomato consommé, whipped tofu, dried olives \$21
Snapper ceviche, buttermilk, cucumber, green chilli \$24
Yellowfin tuna tartare, bullhorn pepper gazpacho, Jamon \$24
Grilled Queensland scallops, miso glazed, seaweed butter \$22
Wagyu beef rump tartare, pickled oyster mushrooms, fried onions, black garlic \$22
Vannella burrata, pickled grapes, walnut, witlof, Vino Cotto \$21
Butterflied king prawns, smoked chilli butter, nduja \$22
Pan fried Tasmanian trumpeter, fennel puree, confit squid, pepper compote, roasted prawn & chilli oil \$32
Roasted cauliflower, coriander & cumin seeds, smoked eggplant puree, labna \$26
Kimchi dumplings, pickled red cabbage, chilli & ginger oil \$29
36-hour slow-cooked Angus beef short ribs, gremolata, crispy polenta \$38
Pan-fried sand whiting 'Colbert' beurre meuniere, radicchio & celery salad \$32
Half grilled harissa crusted free-range chicken, spicy baby aubergine, sheep yoghurt \$40
7-hour lamb shoulder Perigourdine (600gm), carrot & potato galette, garlic & eschalot confit \$65
Grilled Chateaubriand (500gm), café de Buvette butter, Yorkshire pudding, frites \$80

STEAK

\$40

120 days grain fed Diamantina, w Red wine jus or Café de Buvette butter
Grilled scotch fillet (250gm)
Grilled eye fillet (200gm)
All grilled items are served with chips and salad

SIDES

Grilled broccolini & miso sauce, shallots \$9
Roasted pumpkin, tahini yoghurt dressing, coriander & pumpkin seeds \$9
Baby red gem heart lettuce, red radish, cucumber & sour cream dressing \$9
House churned Espelette butter, sourdough baguette \$4