

BUVETTE

BISTRO & WINE BAR

EXPRESS LUNCH

Includes one main meal with a glass of wine, beer or soft drink \$30

Smoked heirloom beetroot, Vannella burrata, mâche, 25 year Pedro Ximenez balsamic vinegar, pine nuts, croutons

Parmesan & herb crumbed chicken schnitzel, kipfler potatoes, kale & radish salad

Jack's Creek sirloin 100 day grain fed (200g), frites & salad, café de Buvette butter

Buvette beer battered fish of the day, frites, salad, tartare sauce

Honey & soy grilled pork belly, carrot puree, broccolini, ginger & coriander

Grilled wagyu burger, soy & ginger slaw, frites, baby gem & sour cream salad

Baked whiting fillet, crispy squid, broad beans & kale, Brodetto sauce

Tataki salmon salad, baby gem cos, fennel, celery, grapefruit, caper, mint & dill yoghurt

FROM THE GRILL

Eye fillet Kilcoy 100 day grain fed (200g) \$42

Jack's Creek Scotch Fillet MB2 grain fed (250g) \$48

Jack's Creek Striploin Black Angus MB1 (300g) \$40

Boneless Rib Eye (400g) \$80

Rump Eye Fillet (250g) \$38

WAGYU SELECTION

Black Opal Flank Steak Wagyu MB8-9 (200g) \$49

Black Opal Rump Cap Wagyu MB5 (200gm) \$45

Rump MB8+ Tajima Wagyu (250g) \$45

Wagyu Chuck Tail MBS9+ (250g) \$70

Wagyu Scotch Fillet MBS6+ (250g) \$85

All grilled items are served with pommes frites, buttermilk slaw, and your choice of sauce:

Buvette butter, red wine jus, chimichurri, béarnaise, green peppercorn sauce

SIDES

Roasted chat potatoes, semi dried chorizo, rosemary, shaved parmesan \$9

Violet cauliflower, muhammara, sheep yoghurt & pomegranate, toasted almond \$9

Fennel, cucumber, carrot, pomegranate, celery, radicchio salad & sherry vinaigrette \$9

Macaroni au fromage \$9

Pommes frites & Espelette salt \$9