

# BUVETTE

BISTRO & WINE BAR

## CHARCUTERIE & CHEESE

Choice of 1 for \$15 / 2 for \$22 / 3 for \$29 / four for \$35 / five for \$42

### CURED MEAT

Prosciutto Di Parma, 16 months  
Jamón Serrano, 18 months  
Capocollo  
Chorizo, smoked paprika, medium spice  
La Bastide Saucisson sec black pepper  
Ibérico Bellota shoulder, 24 months (+\$12)  
Bresaola air dried beef

### 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)  
House churned Espelette butter, sourdough baguette (\$4)  
*Served with quince paste, lavosh, sourdough baguette.*

## OYSTERS

*Supplied by Signature Oysters*

Natural & lemon	\$4 each
Champagne vinegar	\$4 each
Lemon & mignonette	\$4 each
Warm champagne sabayon	\$5 each

## DESIGNED TO SHARE

Grilled Queensland scallops, chorizo & almond crumbs, brown butter & lime	\$22
Wagyu rump beef Yukhoe, garlic chips, pickled apple, egg emulsion, coriander oil, petite baguette	\$22
Vannella burrata, smoked heirloom beetroot, mâche, 25yo Pedro Ximenez balsamic vinegar, croutons, pine nuts	\$22
Cured ocean trout, uni cream, dill oil, preserved lemon, hazelnuts	\$23
Grilled prawns, kombu & Thai chili butter, prawn oil	\$22
Brodetto, rock cod, mussels, prawns, squid, chilli, grilled bruschetta	\$38
Bannockburn chicken ballotine, "Vin Jaune" foie gras, shiitake & Swiss brown mushrooms	\$38
Baked sand whiting, Tuscan kale, broad beans, chervil & beurre blanc emulsion, kipfler potato	\$36
Beef wellington (400g) (30 minute wait), salad, pommes frites, Buvette butter ( <i>Serves 2</i> )	\$85
Braised lamb shoulder Perigourdine, garlic & eschalots confit, pommes lyonnaise, braising jus ( <i>Serves 2</i> )	\$75

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## FROM THE GRILL

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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

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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+ (200g)	\$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

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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