

# BUVETTE

BISTRO & WINE BAR

## CHARCUTERIE & CHEESE

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

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### 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

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*Supplied by Signature Oysters*

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

## DESIGNED TO SHARE

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|   |      |
|---|------|
| 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 chilli 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 |

## 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 Sirloin MBS5+ (250g)                | \$55 |

*All grilled items are served with pommes frites, buttermilk slaw, and your choice of sauce:  
Buvette butter, red wine jus, chimichurri, béarnaise*

## 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 |