

# BUVETTE

BISTRO & WINE BAR

## EXPRESS LUNCH

*Includes one main meal with a glass of wine, beer or soft drink \$35*

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Baked heirloom beetroot, Vannella burrata, Treviso, 25yo Pedro Ximenez balsamic vinegar, pine nuts, toasted sourdough

Parmesan & herb crumbed chicken schnitzel, duck fat potatoes, 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

Slow cooked crispy veal ribs, ginger & coriander

Miso baked barramundi fillet, soba noodle salad, tamari & mirin

Roasted Bannockburn chicken supreme, sauteed mushrooms, tarragon jus, glazed carrots

Spiced pumpkin zaatar, cashew puree, pistachio

Duck confit, bitter leaves, green beans, apple & crouton salad, Banyuls vinegar

## FROM THE GRILL

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Kilcoy Eye Fillet 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

## WAGYU SELECTION

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

Jacks Creek Wagyu Rump MB8+ (200g) \$45

Wagyu Chuck Tail MB9+ (200g) \$50

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

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

## SIDES

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

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

Macaroni au fromage \$9

Pommes frites & Espelette salt \$9

Grilled miso broccolini \$9