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# BOUZY ROUGE

## SUNDAY PAELLA & SANGRIA

AVAILABLE ALL DAY SUNDAY

Try our large size paella with Chicken, chorizo, calamari, prawns with a jug of our famous Bouzy Sangria

\$60

Perfect for two to four people

## BOOK YOUR NEXT FUNCTION WITH US

We can customise our Upstairs private function space for either a lovely sit down meal with one of our banquets for up to 40 of your nearest & dearest. Alternatively we do a Canape function for up to 100 people. You decide how much fun you want to have and we take care of the rest.

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We believe the best way to enjoy Bouzy Rouge is to share everything; the food, wine, good company & laughter. If you feel like trusting us, let us design your experience to get the best out of your time here. If you feel like sharing your experience then don't forget to tag us in on the good times!



bouzyrougerichmond



@bouzyrouge\_

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# TAPAS

## VEGETABLES

- Mount Zero marinated Olives VG GF DF  
6
- Beetroot Carpaccio, dressed with lemon & olive oil, toasted walnuts,  
marinated feta GF  
16
- Sigara borek, crisp filo wrapped feta with spiced tomato relish (1pc)  
4.5
- Saganaki, pan fried Kefalograviera cheese, zesty red pepper chutney GF  
17
- Patatas Bravas, fried potato, spiced tomato sauce & aioli V GF DF  
12
- Crisp fried Brussel sprouts, vincotto & toasted seeds VG GF DF  
14

## SEAFOOD

- Tinned Ortiz red fillet anchovies, served with toasts, olives, aioli DF  
17
- Crisp fried Whitebait, lemon & aioli GF DF  
10
- Sardine Escabeche, traditional fillets pickled with vegetables, grilled  
baguette & aioli (1pc) DF GFA  
6
- Char grilled Octopus, peppers, white bean skordalia, black olive salsa GF  
18
- Fried calamari, fennel remoulade, roquette & broad bean salad GF DF  
17
- Black tiger prawn cutlets, garlic, chilli, white wine & butter (5pcs) GF  
18

## MEAT

- Steak Tartare, capers, Dijon mustard, egg yolk, toasts (120gr)  
19
- Jamon croquette (1pc)  
4.5
- Angry Eggs, patatas bravas with crispy jamon & fried egg GF  
17
- Escargots, snails baked with garlic & butter with a crispy puff pastry lid  
10
- Duck liver parfait, P.X jelly, pickles, lavosh GFA DF  
18
- Charcuterie
- Jamon Iberico de Recebo (100gr), pickles & grissini GFA DF  
18
- Chef's Selection, Jamon, Salami, Capicola, Pork rillettes, Armagnac  
Chutney & bread GFA DF  
22

## LARGER DISHES

Superfood Salad, sweet potato, beetroot, spiced grains, spinach, labne,  
seeds & goji berries V GF DFA

18

Heirloom Tomato Salad, pickled fennel, buffalo mozzarella, sherry vinaigrette GF

18

Spanakopita, roast king brown mushrooms, smoked tomato confit

24

Mushroom Fideua, a baked angel hair pasta style Paella w/ field mushrooms,  
artichokes, goat's cheese, & pine nuts V DFA

Single 28 Share 45

Paella Mixta, chicken, chorizo, prawns, saffron & red peppers GF DF

Single 34 Share 60

Paella Negra, Hervey Bay scallops, calamari, squid ink & lemon GF DF

Single 34 Share 60

Linguini Marinara, prawns, calamari, scallops, tomato, chilli & herbs DF

Single 32 Share 58

Market Fresh Fish of the Day

Market Price

Confit Duck leg cassoulet, stewed white beans, shredded pork hock GF

34

Slow braised Cape Grim Beef short rib, celeriac & potato puree, sauce Bordelaise GF

34

Confit Pork Belly, morcilla, star anise spiced pumpkin puree, green peas & tendrils,  
jamon pan juices GF DFA

34

Steak Frites

Grass fed beef, served with shoestring fries & Bearnaise Sauce

300gr Porterhouse GF DFA

38

200gr Eye Fillet GF DFA

42

## SIDES

Roast chat potatoes GF DF V 10

Beer battered chips, spiced tomato sauce DF V 10

Green peas, broad beans, mint labne GF DFA V 12

House Salad, mixed green leaves, radicchio, sherry vinaigrette GF DF V 12

## PRE ORDER SUCKLING PIG FEAST

## DESSERT

Churros  
Spanish doughnuts served w/ warm chocolate sauce <sup>DFA</sup>  
12

Crema Catalana  
Barcelona's Creme Brulee w/ a hint of cinnamon <sup>GF</sup>  
14

Sticky Date Pudding  
warm caramel, cream & vanilla bean gelato  
14

Dark Chocolate mousse, Cointreau, ganache, cocoa granola, candied orange  
14

## CHEESE

45 gr w/ quince & lavosh <sup>GFA</sup> 9.5 per cheese

Brique d'Affinois, French double cream, soft, cow's milk

Roquefort, aged in the natural Combalou caves, blue, sheep's milk

Comte, Semi hard, unpasteurized cow's milk

Truffled Manchego, Hard cheese from La Mancha laced w/ truffles, sheep's milk

## AFTER DINNER BEVERAGES

			GLASS 90ML
2017	Mount Horrocks 'Cordon Cut' Riesling	Clare Valley, SA	12
2014	Carmes de Rieussec (Semillon- Sauvignon Blanc)	Sauternes, France	15
NV	Domaine Bertand-Berge 'Ambre'	Rivesaltes, France	16
			GLASS 60ML
NV	Marqués del Real Tesoro 'PX' (Pedro Ximenez)	Jerez, Spain	8
NV	Dalva White Port	Douro, Portugal	8
NV	Galway Pipe Grand 'Tawny' 12 years	South Australia	8
NV	Campbell's Muscat	Rutherglen, Vic	8
NV	Campbell's Topaque	Rutherglen, Vic	8
NV	Quinta dos Murças 10y.o. 'Tawny' Port	Douro, Portugal	15
Coffee			4
Soy Milk			0.5
Teas -			5
Camomile, Green Sencha, Peppermint, Earl Grey, English Breakfast, Lemongrass & Ginger.			