
BOUZY SPECIALS

EXPRESS LUNCH

SERVING 12-3PM MONDAY TO THURSDAY

CHOICE OF THE FOLLOWING PLATES INCLUDING A GLASS OF WINE

Steak frites. 200gr porterhouse, fries & Béarnaise sauce

Chicken & chorizo paella, saffron & lemon

Linguini verde. spring greens, goats cheese & toasted
pine nuts

\$20

RIBS AND ROSÉ

MONDAY & TUESDAYS FROM 5PM

Chipotle chilli glazed pork ribs, fries, apple slaw and a
glass of rosé

\$25

PAELLA & SANGRIA SUNDAYS

AVAILABLE ALL DAY SUNDAY

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

\$60

Perfect for two to four people



bouzyrougerichmond



@bouzyrouge_

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 potatoes, spiced tomato sauce & aioli V GF DF
12
- Char grilled asparagus, romesco & shaved salted ricotta VG GF DFA
14

SEAFOOD

- Tinned Ortiz red fillet anchovies, served with toasts, olives, aioli DF
17
- Crisp fried Whitebait, lemon & aioli GF DF
10
- 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, fries (100gr)
19
- Jamon croquette (1pc)
4.5
- Angry Eggs, patatas bravas with crispy jamon & fried egg GF
17
- Manolete chorizo, pan roasted with romesco sauce and olives GF DF
17
- Duck liver parfait, P.X jelly, pickles, toasts GFA DF
18

Charcuterie

- Jamon Iberico de Recebo (100gr), pickles & grissini GFA DF
28
- Chef's Selection, Jamon, Salami, Capicola, Chorizo,
Armagnac chutney GF 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

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, white bean & chorizo cassoulet GF

34

Slow braised Cape Grim Beef cheek, potato puree, sauce Bordelaise GF

34

Porchetta, roast pork belly, crushed potatoes, apple slaw and jus GF DF

32

Steak Frites

Grass fed beef, served with shoestring fries & Bearnaise Sauce

320gr Porterhouse GF DFA

38

210gr Eye Fillet GF DFA

42

SIDES

Roast chat potatoes GF DF V 10

French fries, spiced tomato sauce DF V 10

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

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

PRE ORDER SUCKLING PIG FEAST

DESSERT

Churros

Spanish doughnuts served w/ warm chocolate sauce DFA
12

Crema Catalana

Barcelona's Creme Brulee w/ a hint of cinnamon GF
14

Sticky Date Pudding

Warm caramel & vanilla bean gelato
14

Chocolate mousse, hazelnut ganache & cocoa granola. GF
14

CHEESE

45 gr w/ quince & lavosh GFA 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.			