
EXPRESS LUNCH

\$14 - \$18 BOWLS AND PLATES

MONDAY - SATURDAY 12 - 3PM

Bouzy Ploughman's Platter - Jamon, grilled chorizo, marinated olives, manchego, pickles, anchovies, bread	16
Jamon Bocadillo - Spanish roll, Iberian ham, cheese, roasted peppers, eggplant, chips	15
Crab Bocadillo - Spanish roll, fried softshell crab, slaw, mojo picon, chips	15
Fried calamari salad, pickled fennel, sweet pea, broad bean, spinach. GF DF	16
Superfood salad, sweet potato & beetroot, spiced quinoa, seeds, spinach, goji berries, yoghurt dressing. V GF DFA	16
Chicken paella, chorizo, saffron, peppers, beans. GF DF	18
Linguini Verde, grilled zucchini, asparagus, broad beans, peas, fresh herbs, goats cheese. v dfa	16
Linguini Rosa, chorizo, tomatoes, olives, shaved manchego	17
Porterhouse 220gr Cape Byron, horseradish butter, chips	20

V - Vegetarian GF - Gluten Free GFA - GF available VG - Vegan DF - Dairy Free DFA - DF available

SUNDAY PAELLA & SANGRIA

AVAILABLE ALL DAY SUNDAY

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

\$60

Perfect for two to four people



@bouzyrouge_



bouzyrougerichmond

TAPAS

Mount Zero Olives, marinated & served warm. GF DF VG	5
Bouzy's Ploughman's Platter Jamon, grilled chorizo, marinated olives, manchego, pickles, anchovies, bread. GFA	16
Crispy fried brussel sprouts, Vincotto, toasted seeds. GF V DF	12
Patatas Bravas, fried potatoes, red pepper & horseradish sauce, aioli. GF V	12
Saganaki, pan fried Kefalograviera cheese, lemon. GF V	17
Crumbed eggplant, buffalo mozzarella, salsa verde. (1pc) V	4
Fried Calamari, squid ink aioli, rocoto chili salsa. GF DF	17
Crisp fried soft shell crab, tomato salsa, chipotle aioli. (1pc) GF DF	12
Charred Octopus, confit potatoes, salsa picada. GF DF	17
Jamon Croquette (1pc)	4.5
Chorizo, shaved pickled fennel & apple salad. GF DF	17
Duck liver parfait, port jelly, cornichons, toasts. GFA DF	18

SALADS

Superfood salad, sweet potato, beetroot, spiced quinoa, seeds, spinach, labne, goji berries. GF DFA V	18
Heirloom tomato salad, pickled fennel, buffalo mozzarella, sherry viniagrette. GF V DFA	17

FUNCTIONS

Did you know we have a function room upstairs that caters for all styles of functions. Ask one of our lovely staff to have a sneak peak.

MAINS

SINGLE

SHARE

*double
serve*

PAELLA

Paella Mixta - Cloudy Bay clams, calamari, chorizo, saffron and red peppers. GF DF

34

60

Paella de Verduras - seasonal vegetables, saffron and pine kernels. GF VG DF

28

40

SEAFOOD

F.O.D. - Market fish fillets pan seared, Bouillabaisse, clams, chips. GFA

34

60

Linguini Marinara - Cloudy Bay Clams, calamari, scallops, tomato, chilli, garlic, herbs.

32

58

MEAT

Pork - 500gr Crisp roasted hock, parsnip puree, charred pineapple salsa. GF

45

Eye Fillet - 230gr Cape Byron grass fed beef, cauliflower puree, confit shallots, sweet potato crisps, jus. GF

42

Chicken - Roasted Bannockburn free range, mojo picon glaze, horseradish & potato hash, tomato agrodolce. GF DF

1/2

whole

30

48

Please allow 25 minutes roasting time

Prato do dia - Ask our friendly staff for our 2 daily specials including our signature 12 hour slow roast lamb leg.

POA

SOMETHING ON THE SIDE

Beer battered chips, spiced tomato sauce

10

Steamed brocoli, toasted seed

10

Green peas, labne

10

House Salad, mixed green leaves, sherry vinaigrette

10

DESSERT

Crema Catalana.	14
Churros, warm chocolate sauce.	12
Sticky Date, caramel, cream.	14
Affogato.	8
Affogato w/ liquer.	14

CHEESE

The Chef's selection of 3 cheeses served with lavosh & quince paste.	24.5
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Delice de Bourgogne - Soft-ripened triple cream cows milk cheese
Comté - A semi hard, unpasteurized French cows milk cheese
Roquefort - A rich crumbly blue vein cheese made from sheeps milk

AFTER DINNER BEVERAGES

			GLASS 90ML
2015	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	Stanton and Killeen 'Tawny' Port	Rutherglen, Vic	8
NV	Ramos Pinto 'Tawny' Port	Douro, Portugal	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.		
