

BOUZY ROUGE

RESTAURANT / BAR / FUNCTIONS

EXPRESS LUNCH \$20

MONDAY TO FRIDAY 12 - 3PM

CHOICE OF THE FOLLOWING PLATES INCLUDING A GLASS OF WINE

Steak frites
200gr porterhouse,
fries & bearnaise sauce

Chicken & Chorizo Paella
saffron & lemon

Linguini al verde
spring greens, goat cheese &
toasted pine nuts

HAPPY HOUR

EVERY DAY AVAILABLE FROM 4.30 - 6 PM

CARLTON, RED & WHITE WINE, APEROL SPRITZ, LILLET SPRITZ



MONDAY

ALL DAY
RIBS & ROSE

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

\$25



TUESDAY

ALL DAY
B.Y.O. WINE

Bring your own bottle of wine
no corkage

NO
CORKAGE



WEDNESDAY

ALL DAY
MUSSELS

1Kg pot Steamed mussels
served with fries & aioli

\$30



SUNDAY

ALL DAY
PAELLA & SANGRIA

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

\$60

HAVE YOUR NEXT FUNCTION WITH US

Ask us about our unique function spaces!

Also want something special?

How about a Whole Suckling Pig Feast for up to 15 people?

Ask us for details!

TAPAS

Marinated Olives VG GF DF

6

Bouzy's House Pickles VG GF DF

6

Tinned Spanish anchovies, served with toasts, olives, aioli DF

17

Barbeque Corn, butter & roasted kernels GF

6

Whipped Salted Cod Roe, grilled house made flat bread

11

Stracciatella, saltbush, olive, charred sourdough

14

Saganaki, pan fried spiced honey, balsamic GF

17

Patatas Bravas, aioli, mojo picon, nduja VA GF DF

13

Cauliflower gratin, pickled guindilla, capers & cured egg yolk VG GF

14

Salt baked celeriac, harissa, almond cream VG GF DF

10

Duck liver parfait, P.X jelly, pickles, toasts GFA DF

18

Jamon croquette (1pc)

4.5

Flaming Chorizo, grappa GF DF

17

Grilled King Prawn, mojo verde (1pc) GF DF

6

Char grilled Octopus, white gazpacho, baby cucumbers, peppers GF DF

18

Swordfish Crudo, globe artichoke, pickled fennel, citrus

16

Jamón ibérico de bellota (100gr), pickles & grissini GFA DF

32

LARGER DISHES

Roasted fennel, pear house made ricotta, rocket & hazelnut salad
18

Squash, zucchini, celery, mint, tarragon, & pecorino salad GF
18

Rigatoni, pine mushroom ragu, grana padano
28

Linguini Marinara, prawns, fish, squid, mussels, chilli & herbs DF
32

Mussels 1kg, tomato sugo, risoni, chorizo GF DF
36

Market Fresh Fish of the Day
Market Price

Whey brined half chicken, caldo verde & grilled chorizo GF
36

320gr Porterhouse, braised silverbeet, valdeon butter GF DFA
38

Pork Cutlet, shaved winter salad, potatoes, jus GF DF
36

Fideua, a baked angel hair pasta style Paella w/ Diamond Clams, chilli,
parsley, sofrito, lemon 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, cuttlefish, mussels, rockling, squid ink & aioli GF DF
Single 34 Share 60

SIDES

Fried potatoes, paprika salt, aioli GF DF V10

Carrot, oregano & fennel seed salad DF V10

Crispy fried brussel sprouts, toasted seeds, vincotto GF DFA V 12

House Salad, cosberg, radicchio, sherry vinaigrette GF DF V12

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

Sorbet, lemon, passionfruit & raspberry. GF DF
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

Comté. A French semi hard cheese made from unpasteurized cow's milk.

Pynegnana Clothbound Cheddar. Tasmanian 12 month aged from cow'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 or Almond Milk			0.5
Teas -			5
Camomile, Green Sencha, Peppermint, Earl Grey, English Breakfast, Lemongrass & Ginger.			