

BOUZY ROUGE

RESTAURANT / BAR / FUNCTIONS

EXPRESS LUNCH \$20

MONDAY TO FRIDAY 12 - 3PM

CHOICE OF THE FOLLOWING PLATES with a GLASS OF WINE

Steak frites
200gr porterhouse, fries & jus

Chicken & Chorizo Paella
saffron & lemon

Linguini verde, broccolini
spinach, goats cheese & pine nut

IF YOU ARE IN A HURRY PLEASE LET US KNOW

HAPPY HOUR

EVERY DAY AVAILABLE FROM 4.30 - 6 PM

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



MONDAY

ALL DAY

Locals Night

Show a valid I.D.
with 3121 on it and get 20%
off your food bill.



TUESDAY

ALL DAY

B.Y.O. Wine

Bring your own bottle
of wine

No corkage



WEDNESDAY

ALL DAY

Mussels

1Kg pot Steamed mussels
served with fries & aioli
or Rissoni and chorizo

\$30



SUNDAY

ALL DAY

Paella & Sangria

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

\$60

HAVE YOUR NEXT FUNCTION WITH US

Ask us about our unique function spaces!

Upstairs Free Room Hire

Also want something special?

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

Ask us for details!

A Payment processing fee will apply for all card transactions.

Eftpos, Visa Mastercard 1.58%

Amex 1.76%

TAPAS

Marinated Olives VG GF DF

6

Bouzy's House Cucumber Pickles VG GF DF

6

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

17

Steamed Broccolini, goat cheese & spiced corn kernels GF VGA DFA

13

Whipped Salted Cod Roe, grilled house made flat bread

11

Stracciatella cheese, fried saltbush, olive & charred sourdough GFA

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 V GF

14

Salt baked Sweet Potato , spiced 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

Kingfish Ceviche, finger lime, cucumber, chipotle & tortilla chips GF

22

Jamón ibérico de bellota (30gr) cornishons GF DF

11

LARGER DISHES

Roasted Fennel & Pear Salad , house made Ricotta, rocket & hazelnut GF DFA VGA
18

Roasted Beetroot salad, Freekeh, blood orange, watercress & spiced yoghurt v
20

Potato & Stinging Nettle gnocchi, roasted Jerusalem Artichoke
burnt butter & Sage v DFA
28

Linguini Marinara, prawns, fish, squid, mussels, chilli & herbs DF
33

1 Kilo Portarlington Mussels, tomato sugo, risoni, chorizo GF DF
35

Market Fresh Fish of the Day
Market Price

Butter Roasted half Chicken, caldo verde, white beans & grilled chorizo GF
30

12hr Braised Beef Short Rib, truffled white polenta, grilled baby leeks
36

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

Diamond Clam Fideua, baked angel hair pasta style Paella with chilli, tomato
parsley, sofrito, lemon DFA
Single 30 Share 50

Paella Mixta, chicken, chorizo, prawns, saffron & red peppers GF DF
Single 34 Share 60

Paella Negra, local mussels ,cuttlefish, rockling, squid ink & aioli GF DF
Single 34 Share 60

*Please note our Paella are served in the traditional Valencian way with a crust on the base,
known as a 'Socarrat'

SIDES

Fried potatoes, paprika salt, aioli GF DF V10

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

House Salad, iceberg , radicchio, sherry vinaigrette GF DF VG12

Shoestring Fries , Aioli GF DFA VG 11

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

CHEESE

40 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
2016	De Bortoli by Florence Broadhurst Botrytis Semillon	Riverina, Vic	8
2017	Mount Horrocks 'Cordon Cut' Riesling	Clare Valley, SA	12
2017	Ch. Guiraud 'Petit' Semillon- Sauvignon Blanc	Sauternes, France	15
			GLASS 60ML
NV	Marqués del Real Tesoro 'PX' (Pedro Ximenez)	Jerez, Spain	8
NV	Dalva White Port	Douro, Portugal	8
NV	Dalva Red 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			4.5
Teas -			5
Camomile, Green Sencha, Peppermint, Earl Grey, English Breakfast, Lemongrass & Ginger.			