

# BOUZY ROUGE

RESTAURANT / BAR / FUNCTIONS

## EXPRESS LUNCH \$20

MONDAY TO FRIDAY 12 - 3PM EXCEPT PUBLIC HOLIDAYS

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, goat cheese & pine nut

IF YOU ARE IN A HURRY PLEASE LET US KNOW

## HAPPY HOUR

EVERYDAY 4:30PM TIL 6PM

CARLTON, LILLET SPRITZ, HOUSE WINES



### MONDAY

ALL DAY

#### Mussels

1Kg pot steamed mussels  
served with fries & aioli

**\$30**



### TUESDAY

ALL DAY

#### Duck & Pinot

**\$35**



### WEDNESDAY

ALL DAY

#### Steak Night

Steak frites  
200gr Porterhouse, fries jus

**\$20**



### 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%

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# TAPAS

Marinated Olives VG GF DF

8

Bouzy's House Cucumber Pickles VG GF DF

6

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

17

Grilled & pickled zucchini, spiced coconut yoghurt, hazelnuts, smoked  
tomato dressing GF VG

15

Salt cod croquette & lemon (1pc) GF

4

Stracciatella cheese, fried saltbush, fig leaf oil, charred sourdough GFA V

15

Saganaki, pan fried, spiced honey & balsamic GF V

17

Patatas Bravas, aioli, mojo picon, Nduja VA GF DF VGA

13

Charred cabbages in peri peri, almond cream & red grapes VG

16

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

18

Jamon Croquette (1pc)

4.5

Flaming Chorizo, grappa GF DF

17

Fried calamari, grilled morcilla, rocket, guindilla & raddiccho GF DF

19

Crumbed Sardines, Aioli Verde DF

14

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

22

Jamón ibérico de bellota (30gr) cornichons GF DF

11

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Public Holiday will incur 10% Surcharge

# LARGER DISHES

Panzanella salad, Heirloom tomatoes, charred bread, roasted peppers, stracciatella  
cheese V DFA VGA

22

Roasted Spiced Pumpkin , Fried Cauliflower, hommus, chillicorn & herbs GF VG

21

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

Single 33 Share 62

Calamarata pasta, Broccolini, caper, garlic, chilli, parsley & pangrattato

Single 23 Share 40 VG

Market Fresh Fish of the Day (Market Price)

Butter Roasted Half Chicken, Capsicum, Lemon & Chilli Pisto GF

30

300gr Scotch Fillet, Potato, caper & herb salad, jus GF DF

45

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

Single 32 Share 60

Paella Negra, local mussels, cuttlefish, rockling, squid ink & aioli GF DF

Single 32 Share 60

Vegan Paella, Saffron, Roasted Fennel, Cabbage, Green Peas, Peppers GF

Single 26 Share 50

\*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 V 10

House Salad, iceberg , radicchio, sherry vinaigrette GF DF VG 12

Shoestring Fries , Aioli GF DFA VGA 11

Steamed Broccolini, Lemon Dressing 10

## 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

Fig Leaf Cream, Melon granita, Boozy Mixed Berries <sup>GF</sup>  
\$14

## CHEESE

40 gr w/ quince & torradinhas <sup>GFA</sup> \$11 per cheese

Delice de Bourgogne French triple 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.

Ford Farm Cheddar Cave Aged ,cow's milk.

## AFTER DINNER BEVERAGES

			GLASS 90ML
2016	De Bortoli by Florence Broadhurst Botrytis Semillon	Riverina, Vic	13
2017	Mount Horrocks 'Cordon Cut' Riesling	Clare Valley, SA	14
2017	Ch. Guiraud 'Petit' Semillon- Sauvignon Blanc	Sauternes, France	15
			GLASS 60ML
NV	Marqués del Real Tesoro 'PX' (Pedro Ximenez)	Jerez, Spain	9
NV	Dalva White Port	Douro, Portugal	10
NV	Dalva Red Port	Douro, Portugal	10
NV	Galway Pipe Grand 'Tawny' 12 years	South Australia	10
NV	Campbell's Muscat	Rutherglen, Vic	11
NV	Campbell's Topaque	Rutherglen, Vic	11
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.			

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