

BOUZY ROUGE

RESTAURANT / BAR / FUNCTIONS

Tapas

Jamon croquette

4.5 ea.

Marinated olives VG GF DF

8

Tinned Spanish 'Yurrita' anchovies, toasts, tapenade & aioli DF

17

Grilled prawns, Salted lime butter (4pc) GF

18

Pimiento padron peppers, pan fried, garlic & sherry vinegar

15

Saganaki, pan fried, infused honey GF V

18

Chicken liver parfait, port jelly, cucumber pickles, croutes DF

18

Patatas Bravas, aioli, mojo picon, N'duja VA GF DF VGA

13

Snapper ceviche, ruby grapefruit, shallot & annatto oil GF DF

23

Stracciatella cheese, spring greens, candied fennel, grilled ciabatta V

18

Sides

Shaved zucchini, celery, pecorino & herb salad, lemon dressing V

13

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

12

Shoestring Fries, Aioli GF DFA VGA

11

Larger Dishes

Market Fresh Fish of the Day (Market Price)

Crisp roasted half chicken, green bean, globe artichoke & almond salad
26

250gm “Southern Ranges” Scotch fillet, chat potato, asparagus & radish
salad, mustard
36

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

Vegan Paella, saffron, roasted fennel, green peas, globe artichoke &
peppers GF Single 25 Share 45

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

Daily Specials also available

Dessert

Churros Spanish doughnuts served w/ warm chocolate sauce DFA
12

Crema Catalana Barcelona’s Crème Brulee w/ a hint of cinnamon GF
14

Classic tiramisu
13

Cheese

45 gr w/ quince & croutes GFA \$14 per cheese

Ossau Iraty, sheep, Italy
Milawa Blue, cow, Aus
d’argental, sheep, French