

BOUZY ROUGE

RESTAURANT / BAR / FUNCTIONS

Tapas

Marinated olives VG GF DF

8

Mushroom & Truffle Arancini

4.5ea

Jamon croquette

4.5 ea.

Cod croquette DF GF

4 e.a

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

13

Pan fried Pine Mushrooms, garlic butter & pangrattato

16

Fried brussels sprouts, Pedro Ximenez, toasted seeds & parsley

13

Tinned Spanish anchovies, toasts, olives & aioli DF

17

Grilled Prawns, N'duja butter & lemon GF

13

Whipped Cod Roe, Jerusalem artichoke, walnuts & Salmon roe GF

16

Duck liver parfait, cucumber pickles, croutes DF GFA

18

Saganaki, pan fried with fig chutney GF V

18

Raw beef, celeriac & horseradish cream, chive GF

23

Char grilled octopus, white gazpacho, green chilli, red peppers & almond GF DF

24

Sides

Steamed broccolini, miso & roast garlic emulsion GF DF VG

14

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

12

Shoestring Fries, Aioli GF DFA VGA

11

Larger Dishes

Fried Cauliflower with harissa spiced hummus, rocket, toasted seeds, currants & herbs

GF DF VG

25

Pan fried Trumpeter fillet, Rouille, Fennel & herbs

34

250gm "Southern Ranges" Scotch fillet, frites, café de Paris butter GF

38

Rolled & roasted pork belly, shredded cabbage, quince & jus GF DF

31

Braised duck served with soft white polenta & porcini jus GF

Half bird 34 Whole 65

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

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'

Dessert

Churros Spanish doughnuts served w/ warm chocolate sauce DFA V

12

Crema Catalana Barcelona's Crème Brulee w/ a hint of cinnamon GF V

13

Apple crumble, vanilla ice cream

12

Cheese

40 gr w/ quince & croutes \$14 per cheese selection \$35 GFA

Ossau Iraty , semi hard

Gabriel Coulet Roquefort, blue

D'Argental lingot , triple cream