

BOUZY ROUGE

RESTAURANT / BAR / FUNCTIONS

ENQUIRE ABOUT OUR UPSTAIRS FUNCTION SPACE

470 Bridge Road, Richmond Vic 3121 Telephone 03 9429 4348

ABN 52 611 820 912

BOUZY ROUGE

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Tapas

Mount Zero Marinated olives VG GF DF

8

Cod croqueta DF GF

4 ea.

Jamon croqueta

4.5 ea.

“Gambas al ajillo” garlic prawns GF

6.5 ea.

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

13

Fried brussel sprouts, Pedro Ximenez, toasted seeds, parsley DF VG

13

Pimientos Padron, sherry vinegar & garlic VG GF

15

“Bacalao Ajoarriero” salt cod, piquillo peppers, tomato & sourdough GFA DF

15

Port Arlington Mussels shelled, N’duja butter, fennel sofrito, parsley, toast

16

Yurrita Tinned anchovies, toast, olives, aioli DF

17

Saganaki, Pan Fried Kefalograviera, fennel jam, olive oil GF

18

Duck liver parfait, Apple & Pear chutney, toast

18

Grilled Squid, Chorizo, Hummus GF DF

21

South Ranges Beef Short Rib, house made cucumber pickle, mojo verde GF

21

Cured Hiramasa Kingfish, Yarra Valley Salmon Roe, tarragon oil, shallots GF DF

23

Bouzy Rouge Steak Tartare GF

23

Public holidays will incur a 10% Surcharge

A payment processing fee will apply for all card transactions

Eftpos, Visa, MasterCard 1.58% Amex 1.76

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Larger Dishes

Grilled Eggplant, whipped Feta, hazelnuts, harissa, sourdough croutons V GFA

26

Roast Cauliflower, Ajoblanco, toasted almonds, currants & rocket GF DF VG

28

Grilled Flathead, Rouille, herbs salad GF

34

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

Scotch Fillet 38

Eye Fillet 44

Twice Cooked Pork belly, date puree, fennel, olive, walnut, Verjus dressing GF

34

Coq au vin with pomme puree GF

32

Braised duck served with baked celeriac, celeriac puree, vincotto GF

Half bird 34 Whole 65

Paella Mixta, chicken, chorizo, prawns, saffron, red peppers 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

Roasted Pumpkin, hazelnut, pumpkin seeds & burnt butter V

14

House Salad, iceberg, radicchio, house dressing GF DF VG

12

Shoestring Fries, Aioli GF DFA VGA

11

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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, Crème Anglaise

13

Cheese

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

Ossau Iraty, semi hard

Gabriel Coulet Roquefort, blue

Brillat Savarin, triple cream

After Dinner Beverages

			Glass 90ml
2019	Balbi Soprani 'Moscato d'Asti' Moscato	Piemonte, Italy	9
2016	De Bortoli by Florence, Bortrytis Semillon	Riverina, Vic	13
2009	La Perle d'Arche, Semillon Sauvignon Blanc	Sauternes, France	17
NV	Marques Del Real Tesoro 'PX' (Pedro Ximenez)	Jerez, Spain	9
NV	Dalva White Port	Douro, Portugal	12
NV	Rozes "Red Tawny Port"	Douro, Portugal	12
NV	Rutherglen Estate, Re Muscat	Rutherglen, Vic	12
NV	Galway Pipe Grand 'Tawny' 12 Years	South Australia	13

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