

# 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

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## Tapas

Mount Zero Marinated olives VG GF DF

8

House made Jamon croqueta

4.5 ea.

Grilled globe Artichoke, muscatel vinegar, chives & shallots GF DF VG VGA

18

Peppers Padron, pimiento peppers with sherry vinegar DF VG GFA

16

Saganaki, Pan Fried Kefalograviera, fennel jam, olive oil GFA VG

18

Cured Hiramasa Kingfish, grapefruit, horseradish & dill GF DF

23

Mussels Escabeche, Toun & sourdough GFA DFA

16

“Gambas al ajillo”, garlic prawns GF

18

Olasagasti Anchovies, piquillo peppers, preserved lemon & sourdough DF

17

Port Lincoln Sardines, chorizo, olives, peppers & coriander DF

23

Duck liver parfait, Brandy jelly, sourdough

18

Potaje de garbanzos, Grilled Squid, chickpeas & pork Belly GF DF

21

Grilled chorizo, caramelized onions & house made cucumber pickles GF DF

22

Confit Duck Leg, grilled orange, mulled wine & vincotto GF DFA

24

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

Roasted golden & purple Beetroot, farro, goat's cheese & Walnuts GF V VGA

32

Marinated Grilled Eggplant, whipped Feta, hazelnuts, harissa V GFA VGA

28

Grilled Rock Flathead Meunière GF

34

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

Eye Fillet 44

Kilcoy Black Diamond, 150 days Grass fed, 400gm Rib eye, café de Paris butter GF DFA

55

Chicken Fricassée with pomme purée

32

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

Patatas Bravas, aioli, mojo picon V GF DF VGA

13

Roast Pumpkin, Ricotta, thyme & pumpkin seeds GF DF V

14

House Salad, cos lettuce, radicchio, rocket, house dressing GF DF VG

12

Grilled Broccolini with almonds & burnt butter GF VG

14

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 Brûlée w/ a hint of cinnamon GF V

13

Pear Tarte Tatin V

13

## Cheese

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

William Studd, La Couronne Comté, semi hard

Berry's Creek Riverine Blue

William Studd, Brillat Savarin, triple cream

## After Dinner Beverages

### **Madeira Flight:**

- |   |   |                   |
|---|---|-------------------|
|   |   | <b>Glass 45ml</b> |
| - | <b>Justino's Fine Rich:</b> 3 year old, 5 year old, 10 year old | 25                |
| - | <b>Justino's Fine Dry:</b> 3 year old, 5 year old, 10 year old  | 25                |

### **Glass 90ml**

2019	Balbi Soprani 'Moscato d'Asti' Moscato	Piemonte, Italy	9
2016	De Bortoli by Florence, Bortrytis Semillon	Riverina, Vic	13
2017	Les Carmes de Rieussec, Semillon Sauvignon Blanc	Sauternes, France	19

### **Glass 60ml**

NV	Del Pino 'PX' (Pedro Ximenez)	Jerez, Spain	9
NV	Dalva White Port	Douro, Portugal	12
NV	Rozes "Red Tawny Port"	Douro, Portugal	12
NV	Quinta Dos Murcas 10 year old Port	Douro, Portugal	15
NV	Rutherglen Estate, Re Muscat	Rutherglen, Vic	12
NV	Galway Pipe Grand 'Tawny' 12 Years	South Australia	13

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