

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

House made Jamon Croqueta

5.5 ea

Saganaki, Pan Fried Kefalograviera, raisins, honey, olive oil GF VG

18

Tasmanian Scallops, caramelised crustacean butter, pangrattato GFA DFA

5.5 ea

Grilled Spanish Octopus on skewer, ajada oil, romesco, capers, shallots, sherry vinegar GF, DF

16

“Gambas al ajillo”, garlic prawns GF DFA

23

Cured Hiramasa Kingfish, Avocado mousse, pickled celery, Finger lime, Dill GF, DF

23

Grilled Port Lincoln Sardines, fennel, currants, pinenuts, pickled fennel puree GF, DF

12

Western Australia White Bait, rouille, Espelette pepper DFA

11

Duck liver parfait, Brandy jelly, sourdough

16

Confit Duck leg, Roast beetroot, orange, Hazelnuts & mint salad GF, DFA

23

Chorizo a la plancha, caramelized onions & house made cucumber pickles GF, DF

18

Sundays & 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%

Maximum 4 Cards per Table

5% Discretionary Service fee applies to tables of 8 or more

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Larger Dishes

Forrest Mushrooms, chestnuts, Meredith goat's cheese, kale chips, persillade V, VGA
28

Marinated Grilled Eggplant, Feta, hazelnuts, harissa, croutons V, GFA, VGA
28

400gm "Kilcoy Black Diamond" Rib Eye, 150 days Grass fed, Frites, café de Paris butter GF, DFA
56

Grilled Flathead, clams, mussel & saffron beurre blanc, parsley GF
38

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

House Salad, cos lettuce, radicchio, rocket, house dressing V, GF, DF, VG
12

Grilled Broccolini with almonds & burnt butter GF, VG, DFA
14

Grilled Zucchini, ricotta, mint, shallots, muscatel vinegar, olive oil GF, VGA
13

Thick Cut Chips, Aioli GF, DFA, VGA
14

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Dessert

Churros Spanish doughnuts served w/ warm chocolate sauce	13
Crema Catalana Barcelona's Crème Brûlée w/ a hint of cinnamon GF	13
Basque Cheesecake	12
Guanaja 70% Valrhona Chocolate Cake	13
Affogato w/ liqueur	15

Cheese

40 gr w/ quince & croutons \$14 per cheese, selection \$35 GFA
William Studd, La Couronne Comté, semi hard
Tarago Gippsland Blue
William Studd, Brillat Savarin, triple cream

Larsen & Thompson Tea:

Good Morning Black tea, Earl Grey, Peppermint, Green, Chamomile, Lemongrass, and ginger

5.5

After Dinner Beverages

			Glass 90ml
2018	De Bortoli "Deen", Bortrytis Semillon	Riverina, Vic	14
2018	Les Ramparts de Bator Lamontagne, Sem Sav Blanc	Sauternes, France	18
			Glass 60ml
NV	Los Amigos 'PX' (Pedro Ximenez)	Jerez, Spain	13
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	18
NV	Rutherglen Estate, Muscat	Rutherglen, Vic	12
NV	Galway Pipe Grand 'Tawny' 12 Years	South Australia	13

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