

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

“Gambas al ajillo”, garlic prawns GF DFA

23

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

13

Cured Hiramasa Kingfish, Ruby grapefruit, horseradish & dill GF, DF

23

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

13

Olasagasti Anchovies, Stracciatella, Piquillo peppers, Bottarga, black garlic, grilled sourdough

23

Heirloom Tomatoes, nectarine, Meredith goat curd, hazelnuts, mint, cabernet sauvignon vinegar, pangrattato DFA, GFA

18

Grilled Asparagus, Peas, hazelnuts & chilli, mint & Mojo rojo GF, VG

18

Grilled Globe Artichokes, spinach, muscatel vinegar, aioli chives & shallots GF, DF, VGA, VG

18

Duck liver parfait, Brandy jelly, sourdough

16

Confit Duck leg, pork belly & grilled king brown mushrooms GF, DFA

24

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%

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

Mixed vegetables, Eggplant, Cauliflower, Capsicum, Leek, Zucchini, Harissa,
Pearl couscous, Roasted garlic and Rouille VG, VGA

34

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

56

Grilled Flathead Meunière DFA, GF

38

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

Single 36 Share 64

*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

14

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

12

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

14

Thick Cut Chips, Aioli GF, DFA, VGA

11

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Dessert

Churros Spanish doughnuts served w/ warm chocolate sauce

14

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

13

Basque Cheesecake

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
2020	Chateau Audinet, 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	Taylors 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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