

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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PINXTOS

Small bites

ACEITUNAS MARINDAS

Warmed Mount Zero marinated olives GF DF

8

GILDAS

Olive, white anchovy, guindilla pepper skewer GF DF

6

ESCALOPE

Tasmanian Scallop, nduja butter, pea purée, chorizo crumbs GF

6

CROQUETA DE JAMON

Iberian ham croquette

6

“ PRE ORDER ”

Bouzy Whole Roast Duck P.O.A

Bouzy Whole Suckling Pig P.O.A

Bouzy Lobster P.O.A

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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TAPAS

SAGANAKI

Saganaki, Pan Fried Kefalograviera, house made pickled moscato grapes,
raw organic honey, olive oil GF

19

ANCHOAS

Mild Salsa Picante Anchovies served canned with green olives, aioli, tostada GFA

21

PEZ LIMON

Kingfish ceviche, citrus, bayleaf infused oil, olives, black salt GF DF

23

GAMBAS AL AJILLO

Traditional shallow fried prawns cutlets, garlic, paprika, lemon DF GF

23

SARDINAS

Char grilled WA Sardines, artichoke pesto, shaved fennel, sultana salad GFA

17

PULPO A LA GALLEGA

Grilled Octopus, potatoes, romesco, red peppers pimiento, aioli GF DF

18

CODORNIZ

Quail, labne, chilli oil, chorizo pomegranate dill salsa GF

17

CHORIZO

Spanish Chorizo, house made cucumber pickles GF

18

CABRA

Slow bruised Goat on crumbed eggplant bruschetta, pickled cucumber, romanesco,
angel hair potato chips

12

PATE DE PATO

House made duck liver parfait, Spiced Portuguese Port jelly & tostada GFA

18

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PLATOS PRINCIPALES

Larger Dishes

SALTEADO DE SETAS

Forrest Mushrooms, Meredith goat's cheese, kale chips, persillade GFA

28

PAELLA MIXTA

Chicken, chorizo, prawns with red peppers & saffron 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'

PAELLA NEGRA

Scallops, prawns, calamari, fish, , capsicum, squid ink, aioli GF

Single 39 Share 68

*Please note our Paella are served in the traditional Valencian way with a crust on the base, known as a 'Socarrat'

MARKET FRESH FISH OF THE DAY

P.O.A

PATO

Twice cooked roasted ½ Murray Valley Duck with Spanish spiced sour cherries, palomino fino reduction

46

PANCETA DE CERDO

Crispy Pork Belly, char grilled red cabbage, mojo picon, pork jus GF DF

46

CARNES

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

56

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ACOMPANAMIENTOS

Sides

ENSALADA

House Salad, cos lettuce, radicchio, endive house dressing GF DF

13

ENSALADA MIXTA

Rocket, pear, parmesan, aged balsamic vinegar GF DF

14

GUISANTES

Shallots, mint, braised peas GF

15

COLES DE BRUSELAS

Bouzy Brussels sprouts, pancetta, muscatel vinegar GF DF

16

PATATAS BRAVAS

Chat potatoes, aioli, mojo picon GF DF

8

THICK CUT CHIPS

8

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Bouzy Whole Suckling Pig **P.O.A**

Bouzy Lobster **P.O.A**

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POSTRES

Dessert

CHURROS

Churros Spanish doughnuts served w/warm chocolate sauce

16

CREMA CATALANA

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

16

TARTA DE QUESO

Cheesecake, pistachio crumb, rosewater syrup, fairy floss

16

Affogato w/ liqueur

16

TABLA DE QUESOS

Cheese

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

William Studd, La Couronne Comte, semi hard

Tarago Gippsland Blue

William Studd, Brillat Savarin, triple cream

After Dinner Beverages

		Glass 90ml	
2023	Christobel 'Moscato d'Asti' Moscato	Piemonte, Italy	11
2018	De Bortoli "Deen", Bortrytis Semillon	Riverina, Vic	14
2020	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	Taylor 10 year old Port	Douro, Portuga	17
NV	Rutherglen Estate, Muscat	Rutherglen, Vic	13
NV	Galway Pipe Grand 'Tawny' 12 Years	South Australia	13