

# 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

### ACEITUNAS MARINDAS

Warmed Mount Zero marinated olives GF DF

11

### ALCACHOFAS A LA BRASA

Char grilled Artichoke hearts, beetroot hummus, toasted pine nuts GF,VA

11

### ESCALOPES

Tasmanian Scallops, caramelised crustacean butter, pangrattato GFA DFA

16

### ANCHOAS

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

22

### CROQUETA DE JAMON

Iberian ham croquette

6.5

### CROQUETA DE CHAMPINONES

Forrest Mushrooms croquette

6.5

### COLES DE BRUSELAS

Crispy fried Brussel sprouts, sherry vinegar & pancetta GF

16

### PATATAS BRAVAS

Fried chat potatoes, aioli, mojo picon GF DFA

13

### REMOLACHA

Lightly baked sliced beetroot with a dolcelatte, gorgonzola dressing & caramelised walnuts GF

15

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FUNCTION SPACES ”**

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## TAPAS

### PATE DE PATO

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

18

### SAGANAKI

Saganaki, Pan Fried Kefalograviera, pickled fennel, lemon jam, raw organic honey, olive oil GF

19

### 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 GF

17

### PULPO A LA GALLEGA

Char grilled Octopus, potatoes, romesco, red peppers pimiento, aioli GF DF

19

### CHORIZO

Spanish Chorizo, house made cucumber pickles GF

18

### ALBONDIGAS

Meatballs served in a romesco sauce

12.00

### CALAMARES

Fried Squids with lime oioli

23

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## PLATOS PRINCIPALES

### Larger Dishes

#### **SALTEADO DE SETAS**

Forrest Mushrooms, Main Ridge Dairy goat's cheese, kale chips, persillade GFA

30

#### **BERENJENAS RELLENAS**

Oven baked split belly Eggplant, chickpea, fagioli, spicy tomato sugo,  
crumbled fetta & mixed seeds GF DFA

32

#### **PAELLA VEGETARIANA**

Artichokes, mushrooms, peas, capsicum & tomatoes.

Single 32 Share 52 GF DF

#### **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**

Prawns, calamari, fish, mussels, capsicum, squid ink, aioli GF

Single 41 Share 70

\*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

#### **CARNES**

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

62

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## ACOMPANAMIENTOS

### Sides

#### ENSALADA DE LA CASA

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

13

#### ENSALADA DE RUCULA

Rocket, pear, parmesan, aged balsamic vinegar GF DF

14

#### GUISANTES

Peas shallots, mint, braised pancetta

15

#### COLES DE BRUSELAS

Crispy fried Brussel sprouts, sherry vinegar & pancetta GF

16

#### PATATAS BRAVAS

Chat potatoes, aioli, mojo picon GF DF

13

#### FINE CUT POMME FRITES

12

## “ 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%

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

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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

15

#### PERA GLASEADA

Pedro Ximenez spiced poach pear, vanilla bean ice cream, topped w/t hot Belgium chocolate Saver GF

17

#### Affogato w/ liqueur

19

### TABLA DE QUESOS

#### Cheese of the Day

P.O.A

### After Dinner Beverages

|      |                                       | <b>Glass 90ml</b> |    |
|------|---------------------------------------|-------------------|----|
| 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 |
|      |                                       | <b>Glass 60ml</b> |    |
| 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, Portugal   | 17 |
| NV   | Rutherglen Estate, Muscat             | Rutherglen, Vic   | 13 |