

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 MARINADAS

Warmed Mount Zero marinated olives GF DF VG VA

12

ALCACHOFAS A LA BRASA

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

11,5

CROQUETA DE CHAMPINONES

Forrest Mushrooms croquette VG

6.5

REMOLACHA

Baked sliced beetroot with a dolcelatte, gorgonzola dressing & caramelised walnuts GF VG

DFA

15

COLES DE BRUSELAS

Crispy fried Brussel sprouts, sherry vinegar & pancetta GFA VGA DF VA

17

PATATAS BRAVAS

Crispy potatoes, aioli, mojo picon VG V

14

ESCALOPES

2x Scallops w/t a Cauliflower Manchego cheese mousse, prosciutto & truffle oil GF DFA (A)

16

ANCHOAS

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

DFA (I)

22

CROQUETA DE JAMON

Iberian ham croquette

7

“ ENQUIRE ABOUT OUR UNIQUE
FUNCTION SPACES ”

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TAPAS

PATE DE PATO

House made duck liver parfait, Spiced Portuguese Port jelly & tostada GFA
18

CHORIZO

Spanish Chorizo, house made cucumber pickles GF DF
18

ALBONDIGAS

2x Meatballs served in a Napoli sauce, fetta crumbs GF DFA
13.00

SAGANAKI

Saganaki Kefalograviera, pickled fennel, lemon jam, raw organic honey, olive oil GF VG
19

PEZ LIMON

Kingfish ceviche, citrus, bayleaf infused oil, olives, grapefruit GF DF (A)
23

GAMBAS AL AJILLO

Traditional shallow fried prawns, garlic, paprika chilli, lemon DF GF (A)
23

SARDINAS

Char grilled WA Sardines. Artichoke pesto, shaved fennel, sultana salad GF DFA (A)
18

PULPO A LA GALLEGA

Char grilled Portuguese Octopus, potatoes, romesco, red peppers pimiento, aioli GF DF (I)
19

CALAMARES

Fried Squid with lime aioli GFA DFA (I)
23

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PLATOS PRINCIPALES

Larger Dishes

SALTEADO DE SETAS

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

32

BERENJENAS RELLENAS

Oven baked split belly Eggplant, chickpeas, fagioli, spicy tomato sugo,
goat cheese & mixed seeds GF VG VA

32

PAELLA VEGETARIANA

Artichokes, mushrooms, peas, capsicum & tomatoes.

Single 35 Share 55 GF DF VG VA

PAELLA MIXTA

Chicken, chorizo, prawns with red peppers & saffron GF DF A (M)

Single 36 Share 66

*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, scallops, capsicum, squid ink, aioli GF DFA (M)

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 Half Murray Valley Duck with Spanish spiced sour cherries,
Palomino fino reduction GF DF

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 VA VG

13

ENSALADA DE RUCULA

Rocket, pear, parmesan, aged balsamic vinegar GF VG VA DFA

14

COLIFLOR

Roasted Cauliflower w/t beetroot hummus, toasted chickpeas & za'atar GF VG VA

15

COLES DE BRUSELAS

Crispy fried Brussel sprouts, sherry vinegar & pancetta GFA VG VA

17

PATATAS BRAVAS

Crispy potatoes, aioli, mojo picon VGA VA

14

FINE CUT POMME FRITES VG VA

12

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 10 or more

We are able to accommodate dietary requirements, please flag any allergies with our team, including nuts
gluten and eggs *Cross contamination may occur*.

May contain: N - Nuts, G - Gluten, D - Dairy

Seafood= (A) - Australian, (I) - Imported, (M) - Mixed Origin

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POSTRES

Desserts

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

PUDING DE DATILES

Sticky date pudding, butter scotch sauce, pear compote, vanilla bean ice cream

17

Affogato w/ liqueur

19

Crema Catalana "Cocktail"

24

TABLA DE QUESOS

6ogr w/t Muscatel quince paste, lavosh & toast sourdough, \$16.50 per cheese, selection \$37

GFA

Manchego, Semi Hard Spain

Gorgonzola Dolce Blue Italy

King Island Double Brie Australia

After Dinner Beverages

		Glass 90ml	
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	13
NV	Rozes "Red Tawny Port"	Douro, Portugal	13
NV	Taylor 10 year old Port	Douro, Portugal	18
NV	Rutherglen Estate, Muscat	Rutherglen, Vic	13