

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

11

GILDAS

Olive, white anchovy, guindilla pepper skewer (2pcs) GF DF

11

PALITOS DE BERENJENAS FRITAS

Herbs crusted Eggplant frita's with grated Manchego, moho rojo dipping sauce VG VA

16

ALCACHOFAS A LA BRASA

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

11

CROQUETA DE CHAMPINONES

Forrest Mushrooms croquette VG

6.5

COLES DE BRUSELAS

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

16

PATATAS BRAVAS

Crispy potatoes, aioli, mojo picon VG V

13

ESCALOPES

2x Scallops with a Cauliflower Manchego cheese mousse, prosciutto & truffle oil GF DFA

16

ANCHOAS

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

22

CROQUETA DE JAMON

Iberian ham croquette

6.5

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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 & onion jam GF DF
18

ALBONDIGAS

Meatballs served in a Napoli sauce, fetta crumbs GF DFA
12.00

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
23

GAMBAS AL AJILLO

Traditional shallow fried prawns cutlets, garlic, paprika chilli, lemon DF GF
23

SARDINAS

Char grilled WA Sardines. Artichoke pesto, shaved fennel, sultana salad GF DFA
17

PULPO A LA GALLEGA

Char grilled Octopus, potatoes, romesco, red peppers pimiento, aioli GF DF
19

CALAMARES

Fried Squid with lime aioli GFA DFA
23

CROQUETA DE BACALO

Portuguese salted Cod, Yarra Valley Salmon caviar, lime aioli(3pcs)
13.50

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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

30

PAELLA VEGETARIANA

Artichokes, mushrooms, peas, capsicum & tomatoes.

Single 31 Share 48 GF DF VG VA

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 DE PATO

Free range duck, with local and imported mushrooms, truffle oil GF DFA

Single 35 Share 63

*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

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 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 with beetroot hummus, toasted chickpeas & za'atar GF VG VA

15

COLES DE BRUSELAS

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

16

PATATAS BRAVAS

Crispy potatoes, aioli, mojo picon VGA VA

13

FINE CUT POMME FRITES VG VA

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%

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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