

ESTD 2017

BOUZY

BAR À VINS

ARMADALE

Carte #9
Spring 2018

Sourdough demi baguette, salted Isigny butter \$3,9 ea

Oysters – natural w/ sauce mignonette (3) \$12,0 (6) \$24,0 (12) \$42,0

Warmed olives & almonds \$8,9

Melon, Noir de Jambon & petit basil \$17,9

Posh 'Devilled Eggs', Manjimup black truffle (3) \$11,9

Fried Potato Skins, crème fraîche, smoked Yarra Valley salmon roe (6) \$16,9

Escargots – baked w/ black garlic & herb butter (6) \$17,9

Chicken liver & Madeira parfait, cornichon, chutney 'maison', sourdough croutons \$15,9

Bouzy 'Party Pies' beef Bourguignon, tomato ketchup (3) \$13,9

Charcuteries – saucisson, chicken & leek terrine, chicken liver parfait, duck rillettes, noir de jambon, baguette \$27,9

Fromages – Le Conquerant Camembert, Roquefort, Marcel Petit Comté, grapes, chutney 'Maison', lavosh \$24,9

Artichoke & hazelnut soup, chèvre crouton, herbes de Provence \$18,9

Burrata, eggplant caviar & crisps, black olive oil, petit basil \$21,9

Asparagus, mayonnaise mousseline, chives, bottarga \$19,9

Olasagasti Anchovies, smoked tomato vinaigrette, charred baguette \$16,9

Cape Grim Beef Tartare, sauce épicée & grated yolk, pommes gaufrettes \$19,9 / \$31,9 w/ frites

Four Pillars & Dill cured king salmon, crème fraîche, cucumber & apple \$23,9

Sea Bream, char-grilled broccolini, dill, sunflower seeds, sauce gribiche \$36,9

Pithivier – a French pie pumpkin, brie, caramelised shallot, witlof & pepita salad \$27,9

'Lobster frites', SA cray tail, spiced citrus butter, frites \$MP

Spring 'Happy' Chicken, petit pois français, smoked lardons, pommes anna, morel crème, pea tendrils \$37,9

'Bouzy' Cheeseburger, Cognac mustard aioli, red wine pickled shallots, Gruyère, frites \$27,9

Steak Frites – 250g Gippsland porterhouse, Entrecôte de Paris butter, frites \$43,9 *contains nuts

Butter lettuce, buttermilk & Roquefort dressing \$13,9

Petit Pois 'Français' green peas, thyme, smoked lardons \$11,9

Pomme Frites, tomato ketchup \$6,9

Salad of soft leaves, radish & walnut \$8,9

Mousse au Chocolat, 64% Valrhona chocolate, crème Chantilly \$13,9

Crème Brûlée, earl grey infused \$14,9

Mille-Feuille, strawberries, vanilla crème pâtissière, rose jelly \$14,9

Sorbet, 'du moment' \$11,9

Affogato, espresso, noisette liqueur, vanilla bean ice cream \$16,9

We LOVE our Instagram @bouzy_armadale and tag #frenchandfuckingfabulous ☺ *these dishes contain nuts

15% surcharge on Public holidays / Bank surcharges apply – VISA, Mastercard & AMEX 1.5%