

ESTD 2017

# BOUZY

BAR À VINS

ARMADALE

Carte #10  
Summer 2018/19

**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

**Pêche blanche, Noir de Jambon & aged balsamic** \$17.9

**Posh 'Curried Eggs'**, chives & herring roe (3) \$11.9

**Fried Potato Skins**, quark, 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

**Chilled Gazpacho**, Spanner crab meat & Crème fraîche \$23.9

**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 épiciée & grated yolk, pommes gaufrettes \$19.9 / \$31.9 w/ frites

**Four Pillars & Dill cured king salmon**, crème fraîche, cucumber & apple \$23.9

**Poisson du Marche**, Market fish, stuffed Courgette flower, herb salad & sauce Vierge \$M.P

**Pithivier** – a French pie, pumpkin, brie, caramelised shallot, witlof & pepita salad \$27.9

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

**Duck L'Orange**, seared Duck breast, Raddichio chiffonade, Pommes Anna \$39.9

**'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**, raspberries, 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%