

ESTD 2017

BOUZY

BAR À VINS

ARMADALE

Carte #11
Autumn 2019

- Q'le Baker Sourdough baguette**, salted Isigny butter \$3,9
- Oysters** – natural w/ sauce mignonette (3) \$12,0 (6) \$24,0 (12) \$42,0
- Warmed olives & almonds** \$8,9 *
- Eggs Mimosa**, chives & herring roe (3) \$13,9
- Bouzy 'Party Pies'** beef Bourguignon, tomato ketchup (3) \$14,9
- Fried Potato Skins**, quark, smoked Yarra Valley salmon roe (6) \$16,9
- Escargots** – baked w/ black garlic & herb butter (6) \$17,9
- Melon** – noir de jambon ham, aged balsamic, petit basil \$21,9
- Chicken liver & Madeira parfait**, cornichon, chutney 'maison', sourdough croutons \$17,9
- Cape Grim Beef Tartare**, sauce épicée & grated yolk, pommes gaufrettes \$19,9
- Four Pillars & Beetroot Cured Ocean Trout**, horseradish crème fraiche, baby beets, orange \$23,9
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- Charcuteries** – saucisson, pork & pistachio terrine, chicken liver parfait, duck rillettes, noir de jambon \$27,9
- Assiette de Fromages** - selection of three cheeses with grapes, chutney 'Maison', lavosh \$27,9 (single cheese \$11)
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- Soupe à l'Oignon Classique**, Gruyère crouton \$18,9
- Poisson du Marche**, Market fish, South Australian vongole, lobster bisque, confit kipfler potato \$MP
- Autumn Tarte Fine**– wild mushrooms, chevre, witlof & toasted hazelnut \$34,9 *
- Duck confit**, twice cooked duck legs, parsnip puree, raw & red wine pears, witlof \$39,9
- 'Bouzy' Cheeseburger**, Cognac mustard aioli, red wine pickled shallots, Gruyère, frites \$27,9
- Steak frites** – 250g Bass Straight Beef porterhouse, Entrecote de Paris butter, frites \$43,9 *
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| Butter lettuce , buttermilk & Roquefort dressing | \$13,9 | Pommes Frites , tomato ketchup | \$6.9 |
| Char Grilled Broccolini , lemon oil, raisins, almonds | \$12,9 * | Salad of soft leaves , radish & walnut | \$8,9 * |
| Green beans , sage beurre noisette | \$11,9 | | |
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- Mousse au Chocolat**, 64% Valrhona chocolate, crème Chantilly \$15,9
- Crème Brûlée**, with Bouzy prunes \$14,9
- Mont-Blanc**, salted caramel parfait, chestnut cream, cassis \$16,9
- Sorbet**, 'du moment' \$11,9
- Affogato**, espresso, noisette liqueur, vanilla bean ice cream \$16,9