

ESTD 2017

# BOUZY

BAR À VINS

ARMADALE

Carte #13  
Winter 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 & local almonds** \$8,9 \*
- Croquette** - mac'n'Gruyère, black truffle mayonnaise (3) \$16,9
- 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
- 'Diables à Cheval'** - rolled prunes, smoked speck, foie gras & local almonds \$18,9 \*
- Chicken liver & Madeira parfait**, cornichon, chutney 'maison', sourdough croutons \$17,9
- 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)
- Soupe à l'Oignon Classique**, Gruyère crouton \$19,9 (+truffle \$6,0)
- Four Pillars & Beetroot Cured Ocean Trout**, horseradish crème fraîche, baby beets, orange \$23,9
- Baked Brie in Normandy cider**, pear & witlof, baguette \$19,9
- Cape Grim Beef Tartare**, sauce épicée & grated yolk, pommes gaufrettes \$19,9 / \$34,9 w/ frites
- Gnocchi a la Parisienne** – wild mushrooms, kale, hazelnut, comte 'cheese sauce' \$34,9 \*
- Poisson du Marche**, charred carrot puree, petite carrots, lemon & chive beurre noisette \$MP
- Happy Chicken**, brussel sprouts, speck, garlic cream, thyme jus \$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 \*
- Butter lettuce**, buttermilk & Roquefort dressing \$13,9
- Char Grilled Broccolini**, lemon oil, raisins, almonds \$12,9 \*
- Green beans**, sage beurre noisette \$11,9
- Pommes Frites**, tomato ketchup \$6,9
- Salad of soft leaves**, radish & walnut \$8,9 \*
- Mousse au Chocolat**, 64% Valrhona chocolate, crème Chantilly \$15,9
- Crème Brûlée**, with Bouzy prunes \$15,9
- Apple tarte tatin**, salted caramel, vanilla bean ice cream \$16,9
- Sorbet**, 'du moment' \$11,9
- Affogato**, espresso, noisette liqueur, vanilla bean ice cream \$16,9