

ESTD 2017

B O U Z Y

BAR À VINS

ARMADALE

Carte #18

Autumn 2020

Ned's 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

Chevre Souffle – twice cooked goats cheese souffle, local figs, noir de Jambon, honey \$23,9

Chicken Liver & Madeira parfait, pickled cherries, 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)

Heirloom Tomatoes, burrata, Piment d'Espelette, smoked tomato consume \$19,9

Seared Scallops, baked in shell, cauliflower, truffle \$24,9

Tuna Carpaccio, cucumber, yuzu aioli, kombu salt, potato wafers \$22,9

Moules Bleu, Portarlington mussels, charred leek, Roquefort crème sauce \$20,9 / \$26,9 w/ frites.

Beef Tartare, sauce épiciée & cured egg yolk, charred baguette \$21,9 / \$34,9 w/ frites

Autumn Gnocchi – sauté autumn mushrooms, gnocchi a la Parisienne, Gruyere, sage beurre noisette \$34,9 *

Poisson du Marche, market fish, caramelised carrot puree, beurre blanc, fine herbs \$38,9

'Canard pour 2', Alsbury duck for 2 people – pink breast, confit leg, kipfler potatoes, brandied cherries \$79,9

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

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

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

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, w/ Bouzy prunes \$15,9

Tarte aux Poires, caramelised pear tart, spiced caramel, vanilla ice cream \$16,9

Sorbet, raspberry \$12,9

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

Macaron, (3) salted caramel, raspberry chocolate, pistachio \$10,9

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

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