

BUVETTE LUNCH MENU

FRENCH ONION SOUP, GRUYERE CHEESE, CROUTONS – \$16

ASSIETTE DE CHARCUTERIE (JAMON, GUANCIALE, SALUMI,
CHICKEN LIVER PARFAIT, PORK TERRINE) – 2 for \$40 / 4 for \$72

DOUBLE BAKED SOUFFLE – \$29

CROQUE MADAME, RADISH & LEAVES SALAD – \$22

Sourdough, gruyere béchamel, double smoked ham, gruyere, fried duck egg

BUVETTE STEAK SANDWICH – \$24

*Grilled eye fillet, caramelised onions, seeded mustard, melted gruyere,
double smoked bacon, baby cos heart, espelette mayonnaise*

FROM THE GRILL

All meat with choice of sauce (garlic butter, pepper sauce, red wine jus), chips & salad

GRILLED MINUTE STEAK – \$28

Grilled Grainge (pure Angus) rump

GRILLED 250G SIRLOIN – \$36

Shorthorn MS2 120+ grain fed

GRILLED 250G SCOTCH – \$38

Shorthorn MS2+ 120 grain fed

GRILLED 180G EYE FILLET – \$44

Oakey reserve, 150 days grain fed

FROM THE SEA

JUST BAKED FILLETED SAND WHITING – \$26

Lemon & herb dressing, grilled broccolini

BUVETTE FISH & CHIPS – \$26

Beer battered fresh flat head, chips, salad, tartare sauce

WARM SEMI CURED SALMON – \$27

Vietnamese salad

GRILLED TUNA NICOISE – \$32

Green beans, tomatoes, potatoes, soft poached eggs, olives, baby cos heart

SOME CLASSICS

BRIOCHE CRUMBED VEAL SCHNITZEL – \$26

Green beans, frisee salad

WAGYU BEEF BOLOGNAISE – \$25

Handmade parpadelle, reggiano parmesan

DESSERTS – \$18

BAKED APPLE CRUMBLE *Poached Rhubarb, Muscat Ice Cream*

CHOCOLATE FONDANT *Pistachio Chocolate Soil, Beetroot Ice Cream*

TWO CHEESE SELECTION, QUINCE PASTE