

BOUZY ROUGE

SPECIAL SHARE FARE MENU

We invite you to experience our traditional European style of dining and celebrate the tradition of sharing food. The share fare selection provides a feast for 4 or as many as you wish indulge. It makes for an enjoyable alternative from individual plates to sharing and savouring the variety of flavours from steaming mussels, whole roasted suckling pig or crispy skin duck, washed down with a "bubbly-rosy-bouzy brut"

SHARE FARE PLATTERS

Wet roasted Veal, white wine, lemon, parmesan crust

Whole roasted Suckling Pig, cracking and roasting juices

Tender roast Kid basted in Spanish spices

Whole Baked Snapper, roast tomatoes, herbs

Whole Roast Duck, roast vegetables, jus

TAPAS

Warm marinated olives	9
Beetroot Carpaccio, buffalo mozzarella, herb salad, lemon	10
Marinated anchovies, witlof, extra virgin olive oil	11
Charcuterie Plate – Selection of house prepared meat and smallgoods	26
Smoked Eel, pea puree, beetroot, horseradish	14
Pan-fried Saganaki, extra virgin olive oil, lemon, parsley	14
Baked Insygni St Mere Camembert, croutes, quince paste	25
1kg Pot Bouzy Rouge Mussels, garlic, chilli, tomato	26
Bacalhau (cod) cakes, spiced chickpea salad	14
King Prawns, garlic, chilli, lemon	16
Chilli salted Calamari, mixed cress salad	16
Braised Octopus in ink, white polenta & roast peppers	13
Grilled Sardines, olive oil, sherry vinegar	12
Vitello Tonato, capers, rocket & parmesan	15
Snails, garlic and parsley, flaky pastry	12
Flaming house made Portuguese Choriço	12
Steak Tartare, mustard, capers, horseradish, Fries	16

Open for pre theatre dinner / supper

SALADS (main size)

Smoked Salmon salad, grilled zucchini, watercress, capers	22
Fresh Fig & Baby Endive Salad, sugar peas, cranberries, walnuts, prosciutto, gorgonzola, balsamic & truffle oil dressing	22
Beetroot, roast pumpkin and chickpea salad, with cous cous, preserved lemon, Persian fetta and chard	22

PASTA

Linguini "marinara", fresh fish, garlic, chilli, white wine, olive oil	30
House made potato Gnocchi, gorgonzola and pear	19/24

SEAFOOD

Coconut Battered Fish, fries, salad, house made tartare	24
Fish of the Day	POA
Bouzy Rouge Paella, choriço, chicken, seafood	33

Please note: All our smallgoods are house made,
Our suckling pig is free range, western plains, the beef is grain fed and all of our
meats are sourced locally, and organic where possible.

MEATS

Chicken and leek pie with house made brioche crust, mushrooms, roast cherry tomatoes and relish	29
Braised Veal Shank in white wine and lemon, pearl barley, black cabbage, gremoulada	30
Crumbed Pork Cutlet, mustard, thyme, cabbage and crackling salad	30
Kilkoy Eye Fillet char grilled, béarnaise sauce and fries	33
Roasted Lamb Rump, served on white polenta, ratatoulli, thyme jus	31

GAME

Confit Duck leg, Roasted breast a l' orange, sauteéd black cabbage	30
Slow cooked Rabbit, white bean cassoulet with choriço and pancetta	32

SIDES

Mixed leaf Salad	10
Butter lettuce salad, Blue cheese dressing	10
Greek Salad	10
Rocket & Parmesan salad	10
Broccolini, anchovy, salted ricotta	10
" Papas Bravas" Paprika spiced potatoes, aioli	9
Fries	7

DESSERT

Churros - Spanish Doughnuts, cinnamon sugar, hot chocolate	9
Callabaute Chocolate tart, orange & grand manier curd	14
Tahitian vanilla creme brulee	13
Selection of handmade gelato	14
Pavlova, poached fruits , mascapone	14
Portuguese custard tart	4.5

CHEESES

7.5 per cheese, served with pickled fig, quince paste and lavoche.

Le Petit Prince

Made in the washed rind style, this South Australian goats cheese is matured for four weeks. It is mellow and has a subtle crust and a pate that is smooth and creamy with robust flavour.

Cropwell Bishop Stilton

Blue vein cheese made with prime summer pasture cows milk from Nottinghamshire in England. Mild tones of honey and molasses with a huge spicy aroma.

Sovrano

This Italian table cheese is aged 18 months and made with buffalo and cow milk in the style of grano padano. An exquisite full bodied flavour and texture.

Sao Miguel

From the island of Sao Miguel discovered by the Portuguese in the 14th century. This hard cows milk cheese is matured for one year, it has a crumbly texture and a sweet sharp finish.

Brillat-Savarin

A French cow's milk triple cream brie, produced in Normanby. This luscious creamy cheese has a shapness that is paired well with champagne.

Manchego

Produced in the La mancha region of spain this whole sheeps milk cheese is semi-hard in texture. Aged in natural caves for 3 to 6 months which imarts a zest and exuberant flavour.