
EXPRESS LUNCH

MONDAY - SATURDAY 12 - 3PM

Bouzy Ploughman platter	GFA DFA	
Jamon, grilled chorizo olives, manchego, pickles & anchovies		18
Superfood salad	V GF DFA	
Sweet potato, beetroot, spiced grains, spinach, labne, seeds & goji berries		16
Linguini Verde	V DFA	
Broad beans, peas, spinach, fresh herbs, goats cheese		16
Chicken paella	GF DF	
Chorizo, chicken, saffron & peppers		20
Porterhouse	DF	
220gr Cape Byron, red wine jus & chips		22

SUNDAY PAELLA & SANGRIA

AVAILABLE ALL DAY SUNDAY

Try our large size paella with Chicken, chorizo, calamari with a jug of our famous Bouzy Sangria

\$60

Perfect for two to four people



@bouzyrouge_



bouzyrougerichmond

SNACKS

Spiced almonds	VG GF DF	6
Mount Zero marinated olives	VG GF DF	6
Cuca tinned sardines, bread & olives	GFA DF	14
Bouzy Ploughman Platter	GFA DFA	18
Jamon, grilled chorizo olives, manchego, pickles & anchovies		

TAPAS

Jamon croquette (1pc)		4.5
Sigara borek, crisp filo wrapped feta with red pepper sauce (1pc)	v	4.5
Saganaki, pan fried Kefalograviera cheese, lemon and olive oil	V GF	17
Hervey Bay scallop, cauliflower puree & herb oil (1pc)	GF DFA	6
Crisp fried soft shell crab, tomato salsa & chipotle aioli (1pc)	GF DF	12
Fried calamari, broad bean gremolata, fennel, aioli, black volcanic salt	GF DF	17
Char grilled octopus, Russian salad, rosemary oil, smoked hot paprika	GF DF	18
Manolete Chorizo, pan roasted with romesco & kalamata olives	GF DF	17
Duck liver parfait, P.X jelly, cornichons and toasts	GFA DF	18

VEGETABLES

Patatas Bravas, fried potato, red pepper sauce & aioli	GF DF	12
Harissa spiced sweet potato, roasted & served with creme fraiche & pine nut dukka	GF DFA	12
Green peas with broad bean, puy lentils & labne	GF DFA	12
Char grilled broccoli, whipped goat's curd, toasted seeds	GF DF	12
Beer battered chips & house made ketchup	DF	10

V - Vegetarian GF - Gluten Free GFA - GF available VG - Vegan DF - Dairy Free DFA - DF available

PRE ORDER SUCKLING PIG FEAST

PAELLA & FIDEUA

SINGLE

SHARE

Double
Serve

Mushroom Fideua, a baked angel hair pasta style Paella w/ field mushrooms, artichokes, goat's cheese, & pine nuts	28	V DFA	45
Paella Mixta, chicken, chorizo, calamari, saffron & red peppers	34	GF DF	60
Paella Negra, Hervey Bay scallops, calamari, squid ink & lemon	34	GF DF	60

MAINS

Linguini Marinara			
Cloudy Bay clams, calamari, scallops, tomato, chili & herb	32	DF	58
Market Fish of the Day			
Bouillabaisse style sauce, clams, rissoni, rouille & toasts	34	GFA DF	60
Coq au Vin			
free range chicken braised w/ red wine, lardons & mushrooms	30	GF DF	48
Duck			
Confit leg, braised puy lentils, pickled beetroot, spinach	34	GF DFA	
Pork			
Crumbed cutlet, parsnip puree, apple horseradish salsa verde	30	DFA	
Veal			
Beer braised w/ vegetables & manchego pangrattato	30	GFA DFA	58
Bouzy's Signature Lamb Leg			
12 hour slow roasted lamb, w/ potatoes, red peppers & jus		GF DF	78
Steak			
Cape Byron pasture fed beef, w/ pomme puree & choose either peppercorn sauce, red wine jus or mustards			
350gr Porterhouse	37	GF DFA	
230 Eye Fillet	42	GF DFA	

SALADS

House salad of mixed green leaves & sherry viniagrette		V GF DF	12
Superfood		V GF DFA	
sweet potato, beetroot, spiced grains, spinach, labne, seeds & goji berries			18
Heirloom Tomato		V GF DFA	
pickled fennel, buffalo mozzarella, sherry viniagrette & herbs			18

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BOOK YOUR NEXT FUNCTION WITH US

DESSERT

Churros Spanish doughnuts served w/ warm chocolate sauce	DFA	12
Crema Catalana Barcelona's Creme Brulee w/ a hint of cinnamon	GF	14
Chocolate Fondant served w/ vanilla bean icecream <small>please allow 10 mins</small>		14
Sticky Date Pudding warm caramel, St David's Dairy cream & roasted hazelnuts		14
Cheese Board, a selection of blue, hard & soft cheeses w/ quince & lavosh	GFA	24.5

AFTER DINNER BEVERAGES

			GLASS 90ML
2015	Mount Horrocks 'Cordon Cut' Riesling	Clare Valley, SA	12
2014	Carmes de Rieussec (Semillon- Sauvignon Blanc)	Sauternes, France	15
NV	Domaine Bertand-Berge 'Ambre'	Rivesaltes, France	16
			GLASS 60ML
NV	Marqués del Real Tesoro 'PX' (Pedro Ximenez)	Jerez, Spain	8
NV	Dalva White Port	Douro, Portugal	8
NV	Galway Pipe Grand 'Tawny' 12 years	South Australia	8
NV	Campbell's Muscat	Rutherglen, Vic	8
NV	Campbell's Topaque	Rutherglen, Vic	8
NV	Quinta dos Murças 10y.o. 'Tawny' Port	Douro, Portugal	15
Coffee			4
Soy Milk			0.5
Teas -			5
Camomile, Green Sencha, Peppermint, Earl Grey, English Breakfast, Lemongrass & Ginger.			
