
BOUZY ROUGE

We believe the best way to enjoy Bouzy Rouge is to share everything; the food, wine, good company & laughter. If you feel like trusting us, let us design your experience to get the best out of your time here. If you feel like sharing your experience then don't forget to tag us in on the good times!



bouzyrougerichmond



@bouzyrouge_

BOOK YOUR NEXT FUNCTION WITH US

We can customise our Upstairs private function space for either a lovely sit down meal with one of our banquets for up to 40 of your nearest & dearest. Alternatively we do a Canape function for up to 100 people. You decide how much fun you want to have and we take care of the rest.

SUNDAY PAELLA & SANGRIA

AVAILABLE ALL DAY SUNDAY

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

\$60

Perfect for two to four people

TAPAS

Mount Zero marinated Olives VG GF DF
6

Jamon croquette (1pc)
4.5

Sigara borek, crisp filo wrapped feta with spiced tomato relish (1pc) v
4.5

Bouzy Plat du Jour GFA DFA
Jamon, grilled chorizo olives, manchego, pickles & anchovies
18

Saganaki, pan fried Kefalograviera cheese, zesty red pepper chutney v GF
17

Patatas Bravas, fried potato, spiced tomato sauce & aioli v GF DF
12

Crisp fried Brussel sprouts, vincotto & toasted seeds v GF DF
14

Fried calamari, broad bean gremolata, fennel, aioli, black volcanic salt GF DF
17

Char grilled octopus, crushed confit kipflers, chorizo oil, smoked hot paprika GF DF
18

Manolete Chorizo, pan roasted with romesco & kalamata olives GF DF
17

Duck liver parfait, P.X jelly, pickles & toasts GFA DF
18

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

EXTRAS

House salad of mixed green leaves, radicchio & sherry viniagrette v GF DF
12

Iceberg Wedge, blue cheese dressing
12

Superfood Salad, sweet potato, beetroot, spiced grains, spinach, labne,
seeds & goji berries v GF DFA
18

Heirloom Tomato Salad, pickled fennel, buffalo mozzarella, sherry viniagrette GF
18

Green Peas, broad bean, puy lentils & labne GF DFA
12

Beer battered chips & house made ketchup DF
10

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BOUZY FAVOURITES & CLASSICS

The following represents the classics of Bouzy Rouge.

Mushroom Fideua, a baked angel hair pasta style Paella w/ field mushrooms, artichokes, goat's cheese, & pine nuts V DFA
Single 28 Share 45

Paella Mixta, chicken, chorizo, prawns, saffron & red peppers GF DF
Single 34 Share 60

Paella Negra, Hervey Bay scallops, calamari, squid ink & lemon GF DF
Single 34 Share 60

Linguini Marinara, prawns, calamari, scallops, tomato, chili & herb DF
Single 32 Share 58

Market Fresh Fish of the Day
Market Price

Confit Duck leg, grilled saffron polenta, roasted figs & hazelnuts, thyme jus GF
34

Steak

Served with olive oil & rosemary pomme puree, herb dressed vegetable salad, red wine jus

350gr Porterhouse King Island Grass Fed GF DFA
37

230gr Eye Fillet Great Southern Pasture Fed GF DFA
42

Check out our specials pans for our everchanging weekly market menu

BOUZY ROUGE MARKET MENU

Over the years at Bouzy we have developed wonderful relationships with our suppliers. We are now working with them to bring the best seasonal produce to you which we will be changing daily & weekly, then written for you to discover on our giant Paella pans in the restaurant

PRE ORDER WHOLE FEASTS

GOAT SUCKLING PIG FISH

DESSERT

Churros

Spanish doughnuts served w/ warm chocolate sauce DFA
12

Crema Catalana

Barcelona's Creme Brulee w/ a hint of cinnamon GF
14

Sticky Date Pudding

warm caramel, St David's Dairy cream & roasted hazelnuts
14

Chocolate Passion, Chocolate Mousse, French chocolate cake,
white chocolate and thyme shot for 2 people
19

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.			
