
EXPRESS LUNCH

MONDAY - SATURDAY 12 - 3PM

Bouzy Ploughman platter

Jamon, grilled chorizo olives, manchego, pickles & anchovies. \$18

Superfood salad

Sweet potato, beetroot, spiced grains, spinach, labne, seeds & goji berries \$16

Linguini Verde

Spinach, broad beans, peas, fresh herbs, goats cheese \$16

Chicken paella

Chorizo, chicken, saffron & peppers. \$18

Porterhouse

220gr Cape Byron, red wine jus & chips. \$20

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.\$6

Mount Zero marinated olives. \$6

Cuca tinned sardines, bread & olives. \$14

White anchovies & lemon.\$8

Bouzy Ploughman platter

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TAPAS

Sigara borek

crisp filo wrapped feta with red pepper sauce. \$4.5

Saganaki

pan fried Kefalograviera cheese, lemon and olive oil. \$17

Hervey Bay scallop

salt cod puree & herb oil. \$6

Crisp fried soft shell crab, tomato salsa & chipotle aioli. \$12

Fried calamari

broad bean gremolata, pikled fennel, aioli, black volcanic salt. \$17

Char grilled octopus

Russian salad, rosemary oil, smoked hot paprika. \$18

Jamon croquette. \$4.5

Manolete Chorizo

pan roasted with romesco & kalamata olives. \$17

Duck liver parfait

P.X jelly, cornichons and toasts. \$18

VEGETABLES

FOR TAPAS OR SIDES

Harissa spiced sweet potato

roasted & served with creme fraiche & pine nut dukka. \$12

Green peas

with broad bean, puy lentils & labne. \$12

Crisp fried brussel sprouts

vincotto & crushed walnuts. \$12

Char grilled broccoli

hommus, green olive tapenade, toasted seeds. \$12

Patatas Bravas

fried potato, red pepper sauce & aioli. \$12

Beer battered chips & house made ketchup. \$10

SALADS

House mixed green leaves & sherry vinaigrette	\$12
Superfood Sweet potato, beetroot, spiced grains, spinach, labne, seeds & goji	\$18
Heirloom tomato Pickled fennel, buffalo mozzarella, sherry viniagrette & hebs	\$18

PAELLA & FIDEUA

SINGLE	SHARE
	<i>double serve</i>

Mushroom Fideua A baked noodle Paella with field mushrooms, artichokes goats cheese & pine nuts	\$28	\$45
Paella Mixta Chicken, chorizo, calamari, saffron and red peppers	\$34	\$60
Paella Negra Hervey Bay scallops, calamari, squid ink, aioli and lemon	\$34	\$60

MAIN

Linguini Marinara Cloudy Bay clams, calamari, scallops, tomato, chilli & herbs	\$32	\$58
Market fish fillets Bouillabaisse sauce, clams, rissoni, rouille and toasts	\$34	\$60
Coq au vin Free range chicken braised with red wine, lardons and mushrooms	\$30 1/2	\$48 whole
Confit duck leg braised with puy lentils, pickled beetroot and spinach	\$34	\$60
Crumbed pork cutlet Parsnip puree, apple horseradish salsa verde	\$30	
Wet roast veal Slow roasted with beer and vegetables topped with manchego pangratato	\$30	\$58
lamb leg Slow roasted for 12 hours, served with potatoes, red peppers & jus		\$78
Cape Byron pasture fed beef Served with potato puree and your choice of either peppercorn sauce, red wine jus or mustards		
350gr Porterhouse \$37	230gr Eye Fillet \$42	

DESSERT

Churros

Spanish doughnuts served with warm chocolate sauce. \$12

Crema Catalana

Barcelona's creme brûlée with a hint of cinnamon. \$14

Chocolate fondant

Baked to order, *please allow 10 minutes*, served with vanilla icecream . \$14

Sticky date pudding

Warm caramel, St David Dairy cream & roasted hazelnuts. \$14

Vacherin

Layers of cream and meringue with strawberries and coulis. \$14

Cheese board

A selection of fine cheese, blue, hard & soft.
With quince and lavosh. \$24.5

AFTER DINNER BEVERAGES

2015	Mount Horrocks 'Cordon Cut' Riesling	Clare Valley, SA	GLASS 90ML 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	Stanton and Killeen 'Tawny' Port	Rutherglen, Vic	8
NV	Ramos Pinto 'Tawny' Port	Douro, Portugal	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.		
