

HORS D'OEUVRES

GRUYÈRE & POLENTA CHIP (3) \$15,9
tomato fondue, Olasagasti anchovies

CHICKEN LIVER & MADEIRA PARFAIT \$17,9
pickled cherries & charred baguette

ESCARGOTS (6) \$17,9
baked w/ black garlic & herb butter

PETITE BŒUF BURGUNDY PIES (3) \$14,9
in other words; posh party pies w/ 'dead 'orse'



OYSTERS

natural w/ sauce mignonette

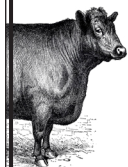
\$4,5 each - 1/2 dozen \$25,0 - dozen \$49,0

+G.H. Mumm Champagne Cordon Brut \$19,9 gls

NED'S SOURDOUGH DEMI BAGUETTE \$5,9
w/ salted French butter

STEAK FRITES

220g Gippsland porterhouse,
Entrecôte de Paris butter,
pommes frites*



\$44,9



LES ENTREES

LOCAL BURRATA \$19,9

heirloom tomato, confit tomato vinaigrette, basil, watercress

SCALLOPS \$25,9

roasted grapes, green apple, macadamia, verjuice butter*

NOIR DE JAMBON \$19,9

French style black prosciutto, figs, burnt honey dressing

PRAWN COCKTAIL \$24,9

Queensland prawns, melon, baby gem, tarragon aioli

BEEF TARTARE

sauce épicée & cured egg yolk, charred baguette..... \$21,9 (90g)

served w/ frites..... \$35,9 (130g)

PLATS PRINCIPAUX

TARTE D'ÉTÉ \$34,9

tart of roasted fennel, artichokes, green olives, chèvre w/ frisée salad

POISSON DU MARCHÉ \$42,9

pan-fried market fish, buttered leeks, rye wafer, beurre blanc, summer leaves

'POULET LYONNAISSE' \$42,9

happy chicken supreme, silver beet, kipfler potato, sauce Lyonnaise

'BOUZY' CHEESEBURGER \$29,9

Cognac mustard aioli, red wine pickled shallots, Gruyère, soft leaves, frites

LES GARNITURES



BUTTER LETTUCE buttermilk & Roquefort dressing \$13,9

POMMES FRITES w/ tomato ketchup \$8,9

SOFT LEAVES SALAD w/ radish & walnut* \$9,9

LES DESSERTS

MOUSSE AU CHOCOLAT

64% Valrhona chocolate, crème

Chantilly \$16,9

CRÈME CARAMEL

w/ Bouzy peaches \$16,9

DOMAINE A LA CRÈME

macerated strawberries & sorbet,

meringue sticks \$16,9

FROMAGE DU JOUR

daily cheese selection with grapes,

chutney 'Maison' \$13,9 (1) \$25,9 (2)

AFFOGATO

espresso, noisette liqueur, vanilla bean
ice cream \$18,9

We J'adore our Instagram @bouzy_armadale and tag #frenchandfuckingfabulous

*these dishes contain nuts. 15% surcharge Public holidays / Bank surcharges apply – VISA, Mastercard & AMEX 1.5%

VIN PÉTILLANT

NV Maison Mumm Petit Cordon Brut \$12,9 gls
Marlborough, NZ

NV G.H. Mumm Grand Cordon Brut \$19,9 gls
Champagne, FR

C O C K T A I L S

BOUZY SOUR \$21,9

From New York to Paris and back again, a refreshing classic with a French twist

Michel Couvreur Overaged Malt Whisky, Lemon, Vin Rouge

AMÉLIE \$21,9

Named for the whimsical French film, this fruity cocktail will have you eating raspberries off your fingers

Tequila, Grand Marnier, Citrus & Fresh Raspberries

FLEUR JAUNE \$19,9

Something simple, sweet, and girlish, like wearing a yellow flower in your hair

Vodka Vanille, Passionfruit, Lillet Blanc, Cointreau, Egg White

A CORSICAN AFTERNOON \$19,9

It always feels like summer on the beaches of Corsica when you've this smashable cocktail in hand

Pampelle, Campari, Citadelle Gin, Tonic & Grapefruit

LE FIZZ \$19,9

Fizzy, fun and very French ... What else do you need?

Grey Goose Vodka, St. Germain Elderflower Liqueur, Lime, Soda

FRENCH ESPRESSO MARTINI \$19,9

When you have a deadline to meet, darling!

Espresso, Mr. Black Cold Brew Coffee, Vanilla, Vodka

VIN DE MAISON BOUZY

2018 **Blanc** Marsanne blend
Goulbourn Valley, VIC

2017 **Rouge** Cabernet Franc blend
Gippsland, VIC

\$11,9 glass (150ml)

\$29,9 picbet (500ml)



VINS AU VERRE

BLANC

2017 Nick O'Leary Estate Riesling \$15,9
Canberra, ACT

2019 Berthier L'Instant Sauvignon Blanc \$13,9
Loire Valley, FR

2018 Karrawatta Sophie's Hill Pinot Grigio \$14,9
Adelaide Hills, SA

2017 Clarence House Estate Chardonnay \$17,9
Coal River Valley, TAS

2019 Andre Bonhomme, Macon-Villages \$19,9
Bourgogne, FR

ROSÉ

2018 Le Saint Andre Rose, \$15,9
Provence, FR

ROUGE

2019 Gavoty Cigale Rouge Merlot, \$13,9
Côtes De Provence, FR

2018 Moorooduc Estate Devil's Blend Pinot Noir, \$16,9
Mornington Peninsula, VIC

2018 Dominique Piron Beaujolais-Villages, \$14,9
Beaujolais, FR

2017 Karrawatta 'Dairy Block' Shiraz \$18,9
Langhorne Creek, SA

2018 Mountadam Cabernet Sauvignon \$17,9
Eden Valley, SA

BIÈRE & CIDRE

Kronenbourg 1664 Lager (en tap) \$9,9
Strasbourg, FR

Prickly Moses Otway Light Beer \$9,9
Barongarook, VIC

Holgate Mt. Macedon Pale Ale \$10,9
Woodend, VIC

Trumer Pils \$12,9
Austria

Boatrock Miss Pinky Raspberry Berliner Weisse \$11,9
Melbourne, VIC

The Apple Thief Granny Smith Apple Cider \$12,9
Batlow, NSW



PLEASE CHECK IN

Even if you've been here before, remember to check in each time. This will assist us with contact tracing and help us to stay safe and stay open.

Keep up to date at
CORONAVIRUS.vic.gov.au