

**HORS D'OEUVRES**

- GRUYERE & POLENTA CHIP (3)** \$15,9  
*Tomato fondue, anchovy*
- 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 horse'*



**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 ENTREÉS** ..... ❧

- 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/ friséé 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*

## VIN DE MAISON BOUZY

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

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

\$11,9 *glass* (150ml)  
\$29,9 *carafe* (500ml)



## VINS AU VERRE

## COCKTAILS

### 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*

### 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*

2017 *Domaine Taupenot-Merme Aligoté* \$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*

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

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

*Wines by the bottle list on request*