



# BONSOIR DRAMADALE

**2 COURSES \$59,9 3 COURSES \$75,9**

## — 2 HORS D'ŒUVRES —

**Oysters** – natural w/ sauce mignonette (1) \$4,5 (6) \$25,0 (12) \$49,0

**Warmed marinated olives** & local almonds \$8,9\*

**Croquette** - mac'n'Gruyère, spiced mayonnaise (3) \$16,9

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

**Fromage du jour** – daily cheese selection with grapes, chutney 'Maison' \$15,9

**Ned's Sourdough baguette**, salted French butter

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**Local Burrata**, heirloom zucchini, lemon oil, mizuna & hazelnuts

**Chilled Gazpacho**, crab, crème fraîche, avocado

**Prawn Cocktail**, Queensland prawn, melon, baby gem, tarragon aioli

**Beef Tartare**, sauce épiciée & cured egg yolk, potato crisps

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**Gnocchi a la Parisian**, brûlée chèvre, vine ripened tomato, purple basil

**Poisson du Marche**, burnt carrot purée, crisp kale, lemon beurre noisette, Yarra Valley Caviar

'**Poulet Heureux**', happy chicken supreme, green peas, lardons, chook & thyme jus

**Steak Frites** – 220g Gippsland beef porterhouse, Entrecôte de Paris butter, frites

**Bouzy Cheeseburger**, Cognac mustard aioli, red wine pickled shallots, Gruyère, frites

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**Butter Lettuce**, buttermilk & Roquefort dressing \$13,9

**Pommes Frites**, tomato ketchup \$8,9

**Salad of Soft Leaves**, radish & walnut \$9,9

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**Mousse au Chocolat**, 64% Valrhona chocolate, crème Chantilly

**Crème caramel** w/ Bouzy peaches

**Îles Flottantes**, poached meringue, macerated strawberries, sorbet, praline rosé

**Affogato** - espresso, noisette liqueur, vanilla bean ice cream

For the social darlings, we're @bouzy\_armadale and #frenchandfuckingfabulous, of course.

\*these dishes contains nuts. 10% weekend surcharge / 15% surcharge Public holidays / Card fees apply – VISA, Mastercard & AMEX 1.5%