



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 épicée & cured egg yolk, potato crisps

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

Poisson du Marché, pan-fried, summer ratatouille, green olive pistou

'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%