

SHARING PLATES

Sydney Rock Oyster, Mignonette (GF)	3.5ea
Classic Kilpatrick (GF)	4ea
Salt & Pepper Squid (GF)	17
<i>Chili Salt, Citrus Aioli</i>	
King Fish Ceviche (GF)	25
<i>Avocado, Coriander, Corn, Lime, Tostadas</i>	
Field Mushroom & Pine Nut Arancini (V)	16
<i>Salsa Verde, Aioli - 5 Per Serve</i>	
Buffalo Hot Wings (GF)	16
<i>Celery, Blue Cheese Sauce</i>	
Barramundi Tacos (min 3 per order)	6ea
<i>Lettuce, Chipotle Mayo, Capsicum Salsa, Lime</i>	
Butchers Board	28
<i>Prosciutto, Salami, Wagyu Pastrami, Eggplant Chutney, Hummus, Olives, Chargrilled Bread</i>	

SALAD

Super Food (V, GF + VG On Request)	22
<i>Sweet Potato, Kale, Legumes, Chargrilled Broccolini, Baby Beetroots, Walnuts, Labneh, Lemon Dressing</i>	
<i>Add Grilled Chicken + 4 / Add Tuna Sashimi + 7</i>	
Tuna Poke Bowl	25
<i>Tuna Sashimi, Wakami, Shallots, Carrots, Soba Noodles, Mixed Leaf, Sesame Soy Dressing</i>	
Grilled Chermoula Chicken (GF)	26
<i>Broccolini, Carrot, Cucumber, Fresh Herbs, Tzatziki</i>	
Crispy Duck (GF)	26
<i>Shaved Cabbage, Radish, Parmesan, Orange, Currants, Pine Nut, Cabernet Dressing</i>	

TWO HANDS *Served With Fries*

Southern Fried Chicken Sandwich	20
<i>Cheese, Franks Hot Sauce, Slaw</i>	
Classic Cheeseburger	19
<i>Wagyu Beef, Cheese, Mustard, Tomato Relish, Pickles</i>	
'The Buena' Burger	22
<i>Wagyu Beef, Bacon, Cheese, Tomato, Pickles, Lettuce, Beetroot, Special Sauce</i>	
BBQ Pulled Pork Burger	22
<i>Smoky American BBQ Pulled Pork, Pickles, Slaw</i>	

THE BUENA

GIUSEPPE'S PIZZA

Available Mon - Thurs from 5pm & Fri - Sun from 12pm

Garlic Bread (V)	10
Margherita (V)	20
<i>Tomato, Mozzarella, Basil</i>	
Zucca (V)	23
<i>Mozzarella, Pumpkin, Spinach, Feta, Rocket, Pine Nuts</i>	
Capricciosa	25
<i>Tomato, Mozzarella, Ham, Mushroom, Artichoke, Olives, Basil</i>	
Affumincata	24
<i>Tomato, Mozzarella, Smoked Ham, Mushroom</i>	
Milanese	24
<i>Tomato, Mozzarella, Hot Salami, Mushroom, Gorgonzola</i>	
Carnivira	25
<i>Tomato, Mozzarella, Ham, Hot Salami, Sausage, Chilli</i>	
Diavola	25
<i>Mozzarella, Hot Salami, Smoked Cheese, Capsicum, Olives</i>	
Gamberi	26
<i>Chilli, Garlic, Mozzarella, Prawns, Rocket</i>	
Completa	26
<i>Cherry Tomato, Mozzarella, Basil, Rocket, Prosciutto, Parmesan</i>	
Tartufata	26
<i>Mozzarella, Basil, Truffle, Mushroom, Prosciutto, Parmesan</i>	
Nutella Calzone	15
<i>Pistachio, Strawberry</i>	

Gluten Free Bases Available + 2

WHAT'S ON - WEEKDAYS FROM 5PM

Monday - Kids Eat Free*

Wednesday - \$15 Giuseppe's Pizzas

Thursday - \$15 Schnitzels

MAINS

DRINKS

Ricotta Gnocchi	25
<i>Green Olives, Eggplant, Caponata, Basil, Goats Curd</i>	
Tiger Prawn Spaghetti	28
<i>Lemon, Chilli, Olive Oil, Herbs, Pangrattato, Cherry Tomatoes, Rocket</i>	
Baked Miso Salmon	32
<i>Green Tea Noodles, Edamame, Carrot, Shallots, Miso Dressing</i>	
Beer Battered Barramundi	27
<i>Fries, Tartare, Mixed Leaf Salad</i>	
House Made Chicken Schnitzel	24
<i>Herb & Parmesan Crusted, Slaw, Fries, Gravy, Lemon</i>	
Chicken Parmigiana	28
<i>Herb & Parmesan Crusted, Passata, Ham & Mozzarella, Fries, Gravy</i>	
300G Sous-Vide & Grilled Barnsley Lamb Chop	29
<i>Green Beans, Mash, Mint Sauce, Served Medium+</i>	

STEAKS

<i>All Steaks With Fries & Mixed Leaves & Choice Of Sauce Peppercorn, Creamy Mushroom or Red Wine Jus</i>	
Grain-fed Scotch Fillet 220G	25
Southern Prime Sirloin 250G	29
Grass-fed Tenderloin 180G	35

SIDES

Fries Rosemary Salt, Aioli (V)	9
Potato Wedges Sour Cream, Sweet Chilli (V)	10
Mixed Leaf Salad Cabernet Vinaigrette (V)	8
Seasonal Greens Olive Oil, Lemon (V)	10
Creamy Potato Mash (V)	10

SOMETHING SWEET

Sticky Toffee Pudding	15
<i>Butterscotch, Spiced Walnuts, Double Cream</i>	
Smashed Pav (GF)	15
<i>Meringue, Vanilla Cream, Passionfruit Curd, Blueberry & Mango Strawberry Sorbet</i>	
Chocolate Brownie	15
<i>Peanut Butter Caramel, Espresso Ice Cream</i>	

Kids Menu & After Hours Menu Available At The Bar

Open Fri & Sat 12pm - 9.30pm and Sun 12pm - 9pm Mon to Thurs 12pm - 3pm, 5pm-9pm

SPARKLING

NV Zilzie BTW Brut <i>South Australia</i>	8	38
NV Villa Sandi 'Il Fresco' Prosecco <i>Veneto, Italy</i>	10	49
NV Varichon et Clerc Blanc de Blanc <i>Burgundy, France</i>	11	56
NV Moët & Chandon Brut Impérial <i>Champagne, France</i>	25	99
NV Veuve Clicquot 'Yellow' <i>Champagne, France</i>		125

WHITE

Crispy Fruity Dry

2017 Zilzie BTW Pinot Grigio <i>South Australia</i>	8	38
2017 Zilzie BTW Selection 23 Sauvignon Blanc <i>South Australia</i>	10	46
2016 Sensi "Filo" Pinot Grigio <i>Sicily, Italy</i>	10	46
2018 Vidal Sauvignon Blanc <i>Marlborough, New Zealand</i>	10	46

Mineral & Dry

2017 Punt Road Pinot Gris <i>Yarra Valley, South Australia</i>	11	52
--	----	----

Aromatic & Dry

2016 Majella Riesling <i>Clare Valley, Western Australia</i>	11	52
--	----	----


More Textural (Oakier To Less Oaky)

2016 Pemberley Chardonnay <i>Pemberley, Western Australia</i>	13	60
2016 William Fevre Chablis <i>Chablis, France</i>		75

Selection From Bistro Mosman Cellar

2015 Curly Flat Chardonnay <i>Macedon Ranges</i>		120
2015 Domaine Guy Robin Chablis <i>Vaillons 1er Cru</i>		158
2009 Dom Perignon Champagne <i>Reims, France</i>		499

ROSÉ

		FOOD 
	gls	btl
2016 Pitchfork Rosé <i>Western Australia</i>	10	46
2016 Caprice Rosé <i>Provence, France</i>	13	60

RED

Lighter

2017 Pemberley Pinot Noir, Margaret River <i>Western Australia</i>	12	56
2017 Ara Pinot Noir <i>Marlborough, New Zealand</i>	13	60

Medium Bodied

2017 Zilzie BTW Cabernet Merlot <i>South Australia</i>	8	38
2017 Circa Shiraz <i>Central Ranges</i>	9	42
2016 Radio Boka Tempranillo <i>Spain</i>	10	46
2017 Sister Run Grenache Shiraz Mataro <i>Barossa, South Australia</i>	11	52

Full Bodied

2017 "Round Two" Cabernet Sauvignon <i>South Australia</i>	10	46
2017 Brave Souls Shiraz <i>Barossa, South Australia</i>	12	56
2017 Andaluna 1300 Malbec <i>Mendoza, Argentina</i>	13	60

Selection From Bistro Mosman Cellar

2015 Curly Flat Pinot Noir <i>Macedon Ranges, South Australia</i>		135
2015 D'Arenberg "Dead Arm" Shiraz <i>Mclaren Vale, South Australia</i>		161

Cocktails

ALL 18

Southside

Hendricks, Saint Germaine, Fresh Lime juice, Sugar, Muddled Mint, Cucumber

Espresso martini

Russian Standard Vodka, Kahlua, Espresso, Sugar Syrup, Vanilla Syrup

Aperol Spritz

Aperol, Prosecco, Soda water, Orange Wedge

Negroni

Larios Gin, Sweet Vermouth, Campari, Orange Wedge

Margarita

Jose Cuevo Tequila, Cointreau, Fresh Lime juice, Agave, Salted Rim

Mojito

Barcardi Rum, Sugar, Muddled Lime, Mint



WHATS ON - WEEKENDS

Friday - \$12 Espresso Martinis From 6pm

Saturday - \$12 Aperol Spritz From 6pm

Sunday - \$15 Beer Juggy Hour* From 5-7pm

Host your Event at The Buena!
Ask at the bar to speak with someone
from our Events Team.

\$5 HAPPY HOUR MON - FRI FROM 4PM - 6PM

INCLUDES HOUSE WINE AND LOCAL TAP BEER

GET SOCIAL! Follow @thebuena • #thebuena