

## 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>	
Chermoula Chicken Salad (GF, V*, VG*)	26
<i>Pomegranate, Cashews, Radicchio, Quinoa, Watercress, Coriander, Mint, Orange Dressing</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, Pickles, 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>	
Affumicata	24
<i>Tomato, Mozzarella, Smoked Ham, Mushroom</i>	
Milanese	24
<i>Tomato, Mozzarella, Hot Salami, Mushroom, Gorgonzola</i>	
Carnivora	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

Specials not avail on Pub Hols

## 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 &amp; Parmesan Crusted, Slaw, Fries, Gravy, Lemon</i>	
Chicken Parmigiana	28
<i>Herb &amp; Parmesan Crusted, Passata, Ham &amp; Mozzarella, Fries, Gravy</i>	
300G Grilled Double Lamb Chop	29
<i>Green Beans, Mash, Mint Sauce, Served Medium+</i>	

## STEAKS

*All Steaks With Fries & Mixed Leaves & Choice Of Sauce Peppercorn, Creamy Mushroom or Red Wine Jus*

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 &amp; 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
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### Aromatic & Dry

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

## ALL 18

### Southside

*Gin, Saint Germaine, Fresh Lime juice, Sugar, Muddled Mint, Cucumber*

### Espresso martini

*Vodka, Kahlua, Espresso, Sugar Syrup, Vanilla Syrup*

### Aperol Spritz

*Aperol, Prosecco, Soda water, Orange Wedge*

### Negroni

*Gin, Sweet Vermouth, Campari, Orange Wedge*

### Margarita

*Tequila, Cointreau, Fresh Lime juice, Agave, Salted Rim*

### Mojito

*White Rum, Sugar, Muddled Lime, Mint*

# Cocktails

## ROSÉ

	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

## FOOD



### WHATS ON - WEEKENDS

Friday - \$12 Espresso Martinis From 6pm  
 Saturday - \$12 Aperol Spritz From 6pm  
 Sunday - \$15 Beer Juggy Hour\* From 5-7pm

Specials not avail on Pub Hols

**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**