

## STREETFOOD

Sydney Rock Oyster, Mignonette (GF)	4ea
Classic Kilpatrick (GF)	4.50ea
Salt & Pepper Squid (GF) <i>Citrus Aioli</i>	17
King Fish Ceviche (GF) <i>Avocado, Coriander, Corn, Lime Tostadas</i>	25
House Made Guacamole <i>Chilli, Lime</i>	22
Field Mushroom & Pine Nut Arancini (V) <i>Salsa Verde, Aioli - 5 Per Serve</i>	16
Buffalo Hot Wings (GF) <i>Celery, Blue Cheese and Ranch Sauce</i>	16
Barramundi Tacos (min 3 per order) <i>Lettuce, Chipotle Mayo, Capsicum Salsa, Lime</i>	6 ea
Grilled Filipino Liempo Skewers (GF) <i>Marinated Pork Scotch Fillet, Chilli Vinegar</i>	22

## SALAD

Winter Salad (V, GF + VG On Request) <i>Baby Spinach, Red and Green Apple, Spanish Onion, Warm Roast Pumpkin, Sunflower seeds, Danish Feta, Balsamic Vinaigrette - Add Grilled Chicken +\$4</i>	26
Tuna Poke Bowl <i>Tuna Sashimi, Wakami, Shallots, Carrots, Soba Noodles, Mixed Leaf, Sesame Soy Dressing - (Brown Rice op.)</i>	25
Thai Beef Salad <i>Mix Leaf, Watercress, Carrots, Cherry Tomato, Spanish Onion, Bean Sprout, Peanuts, Garlic, Hot Chilli Dressing</i>	26
Crispy Duck Salad (GF) <i>Shaved Cabbage, Radish, Parmesan, Orange, Currants, Pine Nut, Cabernet Dressing</i>	26

## TWO HANDS *Served With Fries*

Karaage Chicken Burger <i>Asian Slaw, Kimchi Dressing, Sesame Aioli</i>	20
Classic Cheeseburger <i>Wagyu Beef, Cheese, Mustard, Tomato Relish, Pickles - Make it a Double \$25</i>	19
BBQ Buena Burger <i>Wagyu Beef, Bacon, Cheese, Grilled Onion, Tomato, Pickles, Lettuce, Smokey BBQ Sauce</i>	22

# THE BUENA

## WOODFIRED NAPOLI PIZZA

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

Garlic & Herb Woodfired Dough (V)	10
Butchers Board <i>Prosciutto, Salami, Wagyu Pastrami, Eggplant Chutney, Hummus, Olives, Chargrilled Bread</i>	28
Margherita (V) <i>Tomato, Mozzarella, Basil</i>	20
Zucca (V) <i>Mozzarella, Pumpkin, Spinach, Feta, Rocket, Pine Nuts</i>	23
Capricciosa <i>Tomato, Mozzarella, Ham, Mushroom, Artichoke, Olives, Basil</i>	25
Affumicata <i>Tomato, Mozzarella, Smoked Ham, Mushroom</i>	24
Carnivora <i>Tomato, Mozzarella, Ham, Hot Salami, Sausage, Chilli</i>	25
Diavola <i>Mozzarella, Hot Salami, Smoked Cheese, Capsicum, Olives</i>	25
Gamberi <i>Chilli, Garlic, Mozzarella, Prawns, Rocket</i>	26
Completa <i>Cherry Tomato, Mozzarella, Basil, Rocket, Prosciutto, Parmesan</i>	26
Tartufata <i>Mozzarella, Basil, Truffle, Mushroom, Prosciutto, Parmesan</i>	26
Nutella Calzone <i>Pistachio, Strawberry</i>	15

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

Kids Menu & After Hours Menu Available At The Bar

## MAINS

## DRINKS

Parpardelle Beef Ragu <i>Red Wine, Mushroom, Shaved Parmesan, Herbs</i>	28
Gnocchi Gorgonzola (V) <i>Gorgonzola, Spinach, Roast Pumpkin, Pine Nuts</i>	28
Pan-Seared Salmon <i>Brown Rice, Bok Choy, Fish Lemongrass Broth, Sesame Cracker</i>	32
Beer Battered Barramundi <i>Fries, Tartare, Mixed Leaf Salad</i>	27
House Made Chicken Schnitzel <i>Herb &amp; Parmesan Crusted, Slaw, Fries, Gravy, Lemon</i>	24
Chicken Parmigiana <i>Herb &amp; Parmesan Crusted, Passata, Ham, Mozzarella, Fries, Gravy</i>	28
Braised Lamb Shank <i>Creamy Polenta, Green Beans, Gremolata</i>	29

## STEAKS

*All steaks served with Fries or Mash and Garden Salad*

*Sauces: Peppercorn, Creamy Mushroom or Red Wine Jus (gf)*

Grain-fed Scotch Fillet 220G	25
Southern Prime Sirloin 250G	29
Taijima Wagyu Rump 300G	35

## SIDES

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

## SOMETHING SWEET

Sticky Toffee Pudding <i>Butterscotch, Spiced Walnuts, Double Cream</i>	15
Cinnamon Churros <i>Warm Nutella Cream</i>	15
Passionfruit Panna cotta <i>Almond Tuille, Blue Berries, White Chocolate Crumble</i>	15

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

## SPARKLING

NV Zilzie BTW Brut   <i>South Australia</i>	8	38
NV Villa Sandi 'Il Fresco' Prosecco   <i>Veneto, Italy</i>	11	54
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>	11	50
2018 Vidal Sauvignon Blanc   <i>Marlborough, New Zealand</i>	11	52

### Mineral & Dry

2017 Punt Road Pinot Gris   <i>Yarra Valley, South Australia</i>	12	55
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### Aromatic & Dry

2016 Majella Riesling   <i>Clare Valley, Western Australia</i>	12	55
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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

## 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>	11	52
2017 Brave Souls Shiraz   <i>Barossa, South Australia</i>	12	60
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

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

### 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



## 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.**

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

INCLUDES HOUSE WINE AND LOCAL TAP BEER not avail on pub hols

**GET SOCIAL! Follow @thebuena • #thebuena**