

DF: Dairy Free **GF:** Gluten Free **V:** Vegetarian **VG:** Vegan *: On Request

The Buena endeavours to identify ingredients on our menu that may pose risk to those with food allergies. However, due to the nature of commercial kitchens, we do not assume any liability for adverse reactions to food consumed. Patrons concerned with food allergies are asked to advise our friendly staff of any intolerances. Refunds will not be issued if patrons do not make staff aware of any allergies or intolerances that they may have.

STREET FOOD

Sydney Rock Oysters (GF, DF)

Natural 3.5 ea | Kipatrick 4ea

Field Mushroom & Pine Nut Arancini (V) (5)

Salsa Verde, Aioli 16

Salt & Pepper Squid (GF)

Citrus Aioli 18

Haloumi Fries (V) (5)

Herb Crumbed Haloumi, Harissa Aioli 15

Tuna Tartare (DF)

Avocado, Wasabi Mayo, Squid Ink Cracker & Ponzu Dressing 24

Guacamole (GF, V, DF) Avocado, Chilli, Lime, Plantain Chips 15

Tacos (min order 3 with a mix of each)

Lettuce, Chipotle Mayo, Capsicum Salsa Lime

Chicken Schnitzel 6ea

Barramundi 6ea

Cajun Marinated Prawn 7ea

Buffalo Hot Wings (GF)

Celery, Blue Cheese Ranch Sauce 16

Grilled Pork Skewers (DF) (4)

Salad, Tamarind Sauce 17

TWO HANDS

SERVED
WITH FRIES

Grilled Halloumi Burger (V)

Onion Rings, Tomato, Rocket, Tomato Relish, Aioli 17

Grilled Chicken Burger

Swiss Cheese, Chipotle Mayo, Tomato, Spanish Onion, Cos Lettuce 20

Southern Fried Chicken Burger

Swiss Cheese, Sriracha Mayo, Coleslaw 20

Classic Cheeseburger - Make it a Double +6

Wagyu Beef, Cheese, Mustard, Tomato Relish, Pickles 19

BBQ Buena Burger

Wagyu Beef, Bacon, Cheese, Grilled Onion, Tomato, Pickles, Lettuce, Smokey BBQ Sauce 22

STEAKS

SERVED WITH GARDEN SALAD AND
CHOICE OF FRIES OR MASH + SAUCE

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

220G Pinnacle Rump (Grass Fed) 28

250G Southern Prime Striploin 33

MAINS

Beer Battered Barramundi

Fries, Tartare, Mixed Leaf Salad 27

Miso Glazed Salmon

Japanese Salad, Green Tea Noodles, Edamame, Carrots, Coriander, Shallots, Teriyaki Dressing 33

House Made Chicken Schnitzel

Herb & Parmesan Crusted, Slaw, Fries, Gravy, Lemon 24

Chicken Parmigiana

Herb & Parmesan Crusted, Passata, Ham, Mozzarella, Fries, Gravy 28

Filipino Style Grilled Chicken (GF)

Half Chook, Green Papaya Salad, Jasmine Rice, Chili Soy Sauce 30

Braised Beef Cheek Pappardelle

Slow-Cooked Beef Ragù, Red Wine, Tomato, Mushrooms, Grated Parmesan 28

Burnt Butter Gnocchi (V)

Pan-Fried Gnocchi, Sage, Pumpkin Purée, Peas, Asparagus, Pine Nuts, Grated Parmesan 26

SALADS

BBQ Teriyaki Chicken Salad (DF, GF)

Teriyaki Marinated Chicken Thigh, Cos Lettuce, Red Cabbage, Carrots, Coriander, Spanish Onion, Cucumber, Edamame, Roasted Peanut, Tahini Dressing 25

Superfood Salad (GF, V, VG*)

Roasted Pumpkin, Broccoli, Baby Kale, Wild Rice, Beetroot, Activated Walnuts, Goats Cheese, Hummus, Balsamic Dressing 23

Add Grilled Chicken +5 Add Crusted Tuna +7

Tuna Poké Bowl

Sashimi, Wakami, Shallots, Carrots, Soba Noodles, Mixed Leaf, Sesame Soy Dressing (Brown Rice Optional) 25

SIDES

Fries, Rosemary Salt, Aioli 9

Potato Wedges, Sour Cream, Sweet Chilli 10

Mixed Leaf Salad, Cabernet Vinaigrette 8

Steamed Seasonal Vegetables 10

Creamy Mashed Potato 10

**Kids Menu
and After
Hours Menu
Available at
The Bar**

SOMETHING SWEET

Sticky Date Pudding

Butterscotch, Candied Walnuts, Double Cream 15

Black Forest Sundae (GF)

Vanilla Ice Cream, Chocolate Brownie, Bittersweet Chocolate Sauce, Sour Cherry Compote, Almond 15

ANTIPASTI MENU

AVAILABLE MON-THURS FROM 5PM, FRI-SUN FROM 12PM

Woodfired Bread (VG,DF) 8

Sicilian Green Olives (GF,DF,VG) 8

Fresh Cherry Tomatoes (GF,DF,VG) 12

Marinated Grilled Capsicum (GF,DF,VG) 9

Marinated Grilled Eggplant (GF,DF,VG) 9

Sautéed Button Mushrooms (GF,DF,VG) 9

Burrata (V) 14

Whipped Ricotta (V) 9

Chicken Liver Pate (GF) 12

Mild Nduja 10

San Danielle Prosciutto 17

Salami 15

White Anchovies 13

**Complimentary
woodfired bread
with any
three plates!**

WOODFIRED NAPOLI PIZZA

PIZZAS AVAILABLE MON - THURS FROM 5PM & FRI - SUN FROM 12PM

Gluten Free Bases Available + 2

Garlic & Herb Pizza Dough (V) 10

Margherita (V) Tomato, Mozzarella & Basil 20

Zucca (V) Mozzarella, Pumpkin, Spinach, Feta, Rocket & Pine Nuts 23

Capricciosa Tomato, Mozzarella, Ham, Mushroom, Artichoke, Olives & Basil 25

Carnivora Tomato, Mozzarella, Ham, Hot Salami, Sausage & Chilli 25

Chicken Pesto Chicken, Pesto, Mozzarella, Cherry Tomatoes 26

Diavola Mozzarella, Hot Salami, Smoked Cheese, Capsicum & Olives 23

Gamberi Chilli, Garlic, Mozzarella, Prawns & Rocket 24

Completa Cherry Tomato, Mozzarella, Basil, Rocket, Prosciutto & Parmesan 24

Vegetalano (V) Sundried Tomato, Eggplant, Mushroom, Onion, Olives,

Capsicum, Olives, Tomato Sauce & Mozzarella 24

Siciliana (V) Napoli Sauce, Onion, Anchovies, Olives, Parmesan 23

Tartufata Mozzarella, Basil, Truffle, Mushroom, Prosciutto & Parmesan 24

Suprema Mushroom, Onion, Capsicum, Hot Salami, Ham, Olives, Mozzarella, Tomato 27

Sorrento Napoli Sauce, Mozzarella, Italian Sausage, Spicy Nduja, Capsicum, Olives,

Basil 26

Chicken Melanzana Napoli Sauce, Mozzarella, Basil, Eggplant, Chicken, Chilli 24

Gustosa Mozzarella, Italian Sausage, Rosemary Potatoes, Parmesan 24

DESSERT PIZZAS

Zapoli Deep Fried Pizza Slices Cinnamon Sugar, Nutella Cream 15

Nutella Pizza Strawberries, Pistachio 15

Cocktails

SOUTHSIDE

Gin, Fresh Lime juice, Sugar, Mint 18

APEROL SPRITZ

Aperol, Sparkling, Soda, Orange 18

NEGRONI

Gin, Sweet Vermouth, Campari, Orange Wedge 18

MARGARITA

Tequila, Cointreau, Lime juice, Sugar Syrup, Salted Rim 18

MOJITO

White Rum, Sugar, Muddled Lime, Mint 18

ELDERFLOWER SPRITZ

St Germain, Sparkling, Soda, Rosemary, Grapefruit 18

COSMOPOLITAN

Vodka, Cranberry Juice, Cointreau 18

OLD FASHIONED

Makers Mark, Sugar, Angostura Bitters 20

ESPRESSO MARTINI

Vodka, Kahlua, Espresso, Sugar Syrup 18

MARTINI

Your choice of spirit with a lemon twist, or served up dirty:

Bombay Sapphire Gin 20

Grey Goose Vodka 20

\$6 HAPPY HOUR

MONDAY-FRIDAY 4-5PM

HOUSE BEERS, WINE, SPARKLING

WINE LIST

RESERVE BISTRO MOSMAN
WINE LIST AVAILABLE ON REQUEST

RED

| | gls | btl |
|--|------|-----|
| 2017 Zilzie BTW Cabernet Merlot SA | 9 | 40 |
| 2019 Geoff Merrill Pimpala Road Shiraz McLaren Vale, VIC | 10 | 47 |
| 2016 Radio Boka Tempranillo Spain | 10 | 47 |
| 2018 Lodez Pinot Noir Languedoc, France | 12 | 58 |
| 2019 Paxton AAA Shiraz Grenache McLaren Vale, SA | 12 | 60 |
| 2019 Teusner The Family Shiraz Barossa Valley, SA | 12.5 | 60 |
| 2019 Woodcutter's Shiraz Barossa Valley, SA | | 70 |
| 2019 Howard Park Cabernet Sauvignon Margaret River, WA | 13.5 | 65 |
| 2017 Argento Malbec Mendoza, Argentina | 13.5 | 65 |
| 2019 Paringa Estate Pinot Noir Mornington Peninsula, VIC | 15 | 70 |

SPARKLING

| | gls | btl |
|---|-----|-----|
| NV Zilzie BTW Brut SA | 9 | 38 |
| NV Varichon Blanc de Blanc Burgundy, France | 11 | 50 |
| NV Villa Sandi 'Il Fresco' Prosecco Veneto, Italy | 12 | 55 |
| NV Le Petit Maison, Saint Rose Provence, France | 14 | 67 |
| NV Moët & Chandon Brut Impérial Champagne, France | 25 | 99 |
| NV Veuve Clicquot 'Yellow' Champagne, France | | 135 |

WHITE

| | gls | btl |
|--|------|-----|
| 2017 Zilzie BTW Pinot Grigio SA | 9 | 40 |
| 2017 Zilzie BTW Selection 23 Sauvignon Blanc SA | 10 | 47 |
| 2018 Clare Wine Riesling Clare Valley, SA | 12 | 58 |
| 2017 Punt Road Pinot Gris Yarra Valley, Victoria | 11.5 | 55 |
| 2019 Howard Park Chardonnay Margaret River, WA | 13.5 | 65 |
| 2018 Vidal Sauvignon Blanc Marlborough, New Zealand | 11.5 | 55 |
| 2020 Woodcutter's Semillon Barossa Valley, SA | | 70 |
| 2019 Cape Mentelle Semillon Sauvignon Blanc Margaret River, WA | | 70 |

ROSÉ

| | gls | btl |
|---|------|-----|
| 2019 BTW Rosé SA | 9 | 47 |
| 2019 Saint Rosé Provence, France | 12 | 58 |
| 2017 Chatateau Roquefeuille, Amalia Rosé Provence, France | 13.5 | 65 |

ALCOHOL-FREE WINE & BEER

| | |
|-------------------------------------|----|
| McGuigan Zero Sparkling 200ml | 10 |
| McGuigan Zero Sauvignon Blanc 185ml | 10 |
| McGuigan Zero Rosé 185ml | 10 |
| McGuigan Zero Shiraz 185ml | 10 |
| Peroni Libera | 10 |
| Heineken Zero | 10 |

THE BUENA

KITCHEN OPENING TIMES:

MON TO THURS 12PM-3 PM, 5PM-9PM

FRI & SAT 12PM - 9.30PM + SUN 12PM - 9PM

WHATS ON

MONDAY - Kids Eat Free From 5pm in the upstairs Vista Bar

TUESDAY - Trivia Night From 7.30pm

SUNDAY - \$28 Roast served with all the trimmings
Meat changes weekly, follow @thebuena for this week's Roast

MON-FRI - \$15 Tradies Lunch 12-3pm

MON-FRI - \$6 Happy Hour 4-6pm

GET SOCIAL!

Follow @thebuena • #thebuena • www.thebuena.com.au

Our team is taking all possible precautionary measures to ensure the health and safety of our valued guests and staff. Head to www.thebuena.com.au to view our full COVID-19 policy.