

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

Guacamole (GF, V, DF) Avocado, Chilli, Lime, Corn 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 17

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 25

Chicken Parmigiana

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

Cone Bay Barramundi (GF)

Kipfler Potatoes, Green Beans, Cherry Tomatoes, Beurre Blanc Sauce 33

Prawn Linguine

Cherry Tomatoes, Confit Garlic, Chili, Rocket, White Wine, Pangratatto 30

Spaghetti alla Puttanesca

Anchovy, Kalamata Olives, Chili, Garlic, Tomato Sauce, Herbs, Parmesan 27

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 27

Add Avo +4

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) 27

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) 9

Sicilian Green Olives (GF,DF,VG) 9

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 14

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 21

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

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

GET SOCIAL!

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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.