

# 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

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

**Make it a Double** +6

**BBQ Buena Burger** Bacon, Cheese, Grilled Onion, Tomato, Pickles, Lettuce, Smokey BBQ Sauce 22

## SALADS

**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

**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



# MAINS

Kids Menu  
Available at  
The Bar

- Beer Battered Barramundi** Fries, Tartare, Mixed Leaf Salad 27
- House Made Chicken Schnitzel** Herb & Parmesan Crusted, Slaw, Fries, Gravy, Lemon 25
- Chicken Parmigiana** Herb & Parmesan Crusted, Passata, Ham, Mozzarella, Fries, Gravy 28
- Prawn Linguine** Cherry Tomatoes, Confit Garlic, Chili, Rocket, White Wine, Pangratatto 30
- Grilled Pork Skewers (DF)** (4) Salad, Tamarind Sauce 17
- Spaghetti alla Puttanesca** Anchovy, Kalamata Olives, Chili, Garlic, Tomato Sauce, Herbs, Parmesan 27
- Miso Glazed Salmon** Japanese Salad, Green Tea Noodles, Edamame, Carrots, Coriander, Shallots, Teriyaki Dressing 33
- Cone Bay Barramundi (GF)** Kipfler Potatoes, Green Beans, Cherry Tomatoes, Beurre Blanc Sauce 33

## STEAKS

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

- 220G Pinnacle Rump** (Grass Fed) 28
- 250G Southern Prime Striploin** 33

## SIDES

- Fries, Rosemary Salt, Aioli** 9
- Potato Wedges, Sour Cream, Sweet Chilli** 10
- Creamy Mashed Potato** 10
- Mixed Leaf Salad, Cabernet Vinaigrette** 8
- Steamed Seasonal Vegetables** 10

## 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

### SUNDAY ROAST \$28

Join us for our weekly roast, served with all the trimmings!

**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.*

### KITCHEN OPENING TIMES:

MON TO THURS 12PM-3 PM, 5PM-9PM / FRI & SAT 12PM - 9.30PM + SUN 12PM - 9PM

GET SOCIAL @thebuena #thebuena

# WINES

## 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	115
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

## 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

## 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

# FROM THE WOODFIRED KITCHEN

**WOODFIRE KITCHEN OPENING HOURS**  
MON - THURS FROM 5PM & FRI - SUN FROM 12PM

## WOODFIRED NAPOLI PIZZA

**Garlic & Herb Pizza Dough (V)** 10

**Margherita (V)** Tomato, Mozzarella & Basil 21

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

**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

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

**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

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

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

Tomato Sauce & Mozzarella 24

**Zapoli Deep Fried Dessert Pizza Slices** Cinnamon Sugar, Nutella Cream 15

**Nutella Dessert Pizza** Strawberries, Pistachio 15

**Gluten Free  
Bases  
Available  
+ 2**

## ANTIPASTI MENU

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

**Woodfired Bread** 9

**Sicilian Green Olives** 9

**Fresh Cherry Tomatoes** 12

**Marinated Grilled Capsicum** 9

**Marinated Grilled Eggplant** 9

**Sautéed Button Mushrooms** 9

**Chicken Liver Pate** 12

**Whipped Ricotta** 9

**Burrata** 14

**Chicken Liver Pate** 12

**Mild Nduja** 10

**San Danielle Prosciutto** 17

**Salami** 15

**White Anchovies** 14

# 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, Orange 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