

LET'S EAT

SHARES

- Guacamole (GF, V, DF)** Avocado, Onion, Tomato, Chilli, Lime, Corn Chips 16
- Tuna Tartare (DF)** Avocado, Wasabi Mayo, Squid Ink Cracker, Ponzu Dressing 26
- Field Mushroom & Pine Nut Arancini (V)** (5) Salsa Verde, Aioli, Parmesan 17
- Salt & Pepper Squid (GF)** Citrus Aioli 19
- Adobo Popcorn Chicken (DF)** Filipino-Style Chicken, Lemon, Pineapple Relish 20
- Tacos** (min order 3) Lettuce, Chipotle Mayo, Capsicum Salsa, Lime
- Chicken Schnitzel** 8ea
- Barramundi** 8ea
- Cajun Prawn** 9ea
- Buffalo Hot Wings (GF)** Celery, Blue Cheese Ranch Sauce 18
- Beer Battered Onion Rings (V)** Vinegar Salt, Comeback Sauce 14
- Moroccan Chicken Skewers** (4) Harissa Sauce 19

SALADS

- Tuna Poké Bowl** Sashimi, Wakame, Shallot, Carrot, Soba Noodles, Mixed Leaves, Seaweed Salad, Furikake, Sesame Soy Dressing (Brown Rice Optional) 29
- Vitality Bowl (GF, DF*, VG*, V)** Baby Kale, Cabbage, Wild Rice, Edamame, Sweet Potato, Spanish Onion, Blackened Corn, Feta, Pumpkin Seed, Balsamic Dressing 22
- Classic Caesar Salad** Romaine Lettuce, Crispy Bacon, Egg, Croutons, Parmesan, Caesar Dressing 20
- Add Grilled Chicken** 6 / **Add Grilled Haloumi** 5 / **Add Avocado** 4

TWO HANDS SERVED WITH FRIES

- Cali Chicken Burger** Grilled Chicken Breast, Swiss Cheese, Chipotle Mayo, Tomato, Guacamole, Spanish Onion, Lettuce 24
- Classic Cheeseburger** Wagyu Beef Patty, Cheese, Mustard, Tomato Relish, Pickle 22
- Make it a Double** 6
- BBQ Buena Burger** Wagyu Beef Patty, Cheese, Grilled Onion, Tomato, Pickle, Lettuce, Smokey BBQ Sauce 25
- Steak Sandwich** Tenderised Rump Steak, Tomato, Beetroot, Rocket, Caramelised Onion, Swiss Cheese, Aioli, Sourdough 26
- Herb-Crumbed Eggplant & Haloumi Burger (V)** Tomato, Oak Lettuce, Onion Jam, Harissa Labneh 23
- Add a Fried Egg** 3 / **Add Avocado** 4 / **Add Bacon** 3 / **Add Cheese** 2

MAINS

Beer Battered Barramundi Fries, Tartare, Mixed Leaf Salad 29

Herb & Parmesan Crusted Chicken Schnitzel Slaw, Fries, Gravy 26

Chicken Parmigiana Herb & Parmesan Crusted Chicken, Passata, Ham, Mozzarella, Fries, Gravy 29

Lamb Rump (GF) Parsnip Purée, Sautéed Kale, Heirloom Carrots, Peas, Red Wine Jus 37

Miso Glazed Salmon Japanese Salad, Green Tea Noodle, Edamame, Carrot, Coriander, Shallots, Teriyaki Dressing, Seaweed Salad, Furikake 35

Gnocchi Prima Vera (V) Burnt Butter, Peas, Zucchini, Pumpkin Purée, Sage, Pine Nuts, Parmesan 28

Crab Spaghetti Blue Swimmer Crab, Cherry Tomato, Chilli, Herbs, Pangrattato 36

STEAKS WITH SAUCE, GARDEN SALAD & FRIES OR MASH

220G Black Angus Rump (Grass Fed) 30

250G Southern Prime Striploin (Grain Fed) 39

SIDES Fries Rosemary Salt, Aioli 9

Potato Wedges Sour Cream, Sweet Chilli 12

Creamy Mashed Potato 10

Mixed Leaf Salad Cabernet Vinaigrette 8

Steamed Seasonal Greens Garlic Oil, Lemon 10

EXTRA SAUCE

Mushroom 2
Peppercorn 2
Red Wine Jus 2

KIDS MENU
AVAILABLE
AT THE BAR

SOMETHING SWEET

Sticky Date Pudding Butterscotch, Candied Walnuts, Double Cream 15

Banana & Nutella Spring Rolls (V) (4) Bourbon Caramel, Crumble, Vanilla Ice Cream 15

What's On

MONDAY KIDS EAT FREE

From 5pm. Valid for one free kids meal with every adult main.

TUESDAY TRIVIA

From 7.30pm. \$150 in prizes to be won weekly!

SUNDAY ROAST \$32

With all the trimmings! Keep an eye on socials for this week's roast.

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-3pm, 5pm-9pm / Fri & Sat 12pm-9.30pm / Sun 12pm-8:30pm

GET SOCIAL @thebuena #thebuena

WINE NOT?

SPARKLING

	gls	btl
BTW Brut Murray Darling, VIC	9.5	45
Villa Sandi 'Il Fresco' Prosecco Veneto, Italy	12	57
G.H.Mumm Champagne, France	35	170

WHITE

	gls	btl
BTW Pinot Grigio Murray Darling, VIC	9.5	45
BTW Selection 23 Sauvignon Blanc Murray Darling, VIC	10	50
Jacobs Creek Riesling Australia Jacobs Creek, SA	13	62
Punt Road Pinot Gris Yarra Valley, VIC	12.5	58
Bisous Estate Chardonnay Hunter Valley NSW	14.5	67
Yering 'Elevations' Chardonnay Yarra Valley, VIC	12.5	60
Vidal Sauvignon Blanc Marlborough, New Zealand	11.5	55

ROSÉ

	gls	btl
BTW Rosé Murray Darling, VIC	9.5	45
Saint Rose Provence, France	12	57

RED

	gls	btl
BTW Cabernet Merlot Murray Darling, VIC	9.5	45
Geoff Merrill 'Pimpala Road' Shiraz McLaren Vale, SA	10.5	50
Radio Boka Tempranillo Penedes, Spain	10.5	50
Yering 'Elevations' Pinot Noir Yarra Valley, VIC	12.5	60
Teusner 'The Family' Shiraz Barossa Valley, SA	13.5	65
Howard Park Cabernet Sauvignon Margaret River, WA	14	67
Paringa Estate Pinot Noir Mornington Peninsula, VIC	16	75

BOTTLED BEER

Corona	11
Cascade Premium Light	7.5
Guinness	10
Asahi	10

ALCOHOL-FREE

Peroni 0.0%	8.5
Heineken Zero	8
Heaps Normal	9.5
Redbull	8
Redbull Sugar Free	8

WOODFIRED

Woodfire Kitchen Opening Hours

Mon - Thurs From 5pm & Fri - Sun From 12pm

*Please note that the main kitchen and the pizza kitchen are separate. The simultaneous delivery of main menu items and woodfired items is something that we strive for but cannot always guarantee.

WOODFIRED NAPOLI PIZZA

NAPOLITANA BASE:

Margherita (V) Fior di Latte, Tomato, Basil 22

Carnivora Fior di Latte, Ham, Salami, Italian Sausage, Chilli 27

Diavola Fior di Latte, Salami, Smoked Cheese, Capsicum, Olive, Chilli 26

Chicken Diavola Fior di Latte, Chicken, Smoked Cheese, Capsicum, Olives, Chilli 26

Gamberi Fior di Latte, Prawn, Garlic, Rocket 27

Completa Fior di Latte, Prosciutto, Cherry Tomato, Basil, Rocket, Parmesan 25

Capricciosa Fior di Latte, Tomato, Ham, Mushroom, Artichoke, Olive, Basil 26

Suprema Fior di Latte, Mushroom, Onion, Capsicum, Salami, Ham, Olive, Tomato 28

Sorrento Fior di Latte, Italian Sausage, Spicy Nduja, Capsicum, Olive, Basil 27

Vegetalano (V) Fior di Latte, Sundried Tomato, Eggplant, Mushroom, Onion, Olive, Capsicum 25

ALTERNATIVE BASE:

Garlic & Herb Pizza Dough (V) 10

Tartufata Truffle Oil Base, Fior di Latte, Prosciutto, Truffle, Mushroom, Basil, Parmesan 26

Zucca (V) Pesto Base, Fior di Latte, Pumpkin, Spinach, Feta, Rocket, Pine Nut 24

Nutella Calzone (V) Nutella, Strawberry, Pistachio 15

ANTIPASTI MENU

Woodfired Bread 9

Sicilian Green Olives 9

Fresh Cherry Tomatoes 12

Marinated Grilled Capsicum 9

Marinated Grilled Eggplant 9

Sautéed Button Mushrooms 9

Whipped Ricotta 9

Burrata 14

Spicy Nduja 10

San Danielle Prosciutto 17

Salami 15

GLUTEN
FREE
BASES
+5

BUY ANY 3
ANTIPASTI PLATES
AND GET A FREE
WOODFIRED
BREAD!

SHAKE IT UP

Aperol Spritz

Aperol, Sparkling Wine, Soda, Orange 19

Espresso Martini

Vodka, Kahlua, Espresso 22

Negroni

Gin, Sweet Vermouth, Campari, Orange Twist 22

Margarita

Tequila, Cointreau, Lime, Salted Rim 22

Jalapeño Margarita

Jalapeño Infused Tequila, Cointreau, Lime, Salted Rim 22

Passionfruit Margarita

Tequila, Agave Syrup, Lime, Passionfruit Pulp 22

Long Island Iced Tea

White Rum, Tequila, Gin, Cointreau, Lemon, Coca-Cola 22

Balmoral Sunset

Manly Spirits Beaches Gin, Guava Juice, Lime Juice, Orange Twist 22

Old Fashioned

Makers Mark, Sugar, Bitters, Orange Twist 22

Lychee Martini

Vodka, Lychee Liqueur, Lychee Juice 22

MOCKTAILS

Cos-NO-politan

Cranberry, Lime, Lemonade 12

Pineapple Pash

Pineapple, Passionfruit, Soda 12