

WINE LIST

SPARKLING

Tyrrell's Moore's Creek Brut Hunter Valley, NSW	gls	btl
	9	45
Villa Sandi Prosecco Veneto, Italy	12	65
Piper Heidsieck Cuvee Brut Reims Champagne, France	25	135
Charles Heidsieck Brut Reserve Reims Champagne, France		175
Piper Heidsieck Vintage 2014 Reims Champagne, France		220
Veuve Clicquot Cuvee Brut NV Reims Champagne, France		165

WHITE

Tom Foolery Riesling Eden Valley, SA	sml	lrg	btl
	13	24	69
Tyrrell's Beside Broke Road Pinot Gris Bendigo, VIC	9.5	18	48
Brokenwood Pinot Gris Beechworth, NSW			75
Corte Giara Pinot Grigio Venezie, Italy	11	20	58
Little Angel Sauvignon Blanc Marlborough, NZ	11	20	58
Mt Difficulty "Bannockburn" Sauvignon Blanc Central Otago, NZ			85
William Fevre Petit Chablis Chablis, France			120
Tyrrell's Chardonnay Hunter Valley, NSW	12	22	58
Paralian Chardonnay Adelaide Hills, SA			105
Vasse Felix Chardonnay Margaret River, WA			110

ROSÉ

Tyrrell's Beside Broke Road Margaret River, WA	sml	lrg	btl
	9.5	18	48
La Vieille Ferme Orange, France	12	22	58
Whispering Angel Provence, France			110

RED

Opawa Pinot Noir Malborough, NZ	12	22	63
Boydell's "Reserve" Pinot Noir Tumbarumba, NSW	14	26	77
Palliser Estate "Pencarrow" Pinot Noir Martinborough, NZ			85
Dalrymple Vineyards Pinot Noir TAS			110
Famille Perrin "Reserve" Cotes du Rhone Rouge Rhône Valley, France	13	24	70
Mercer "Golden Hour" Merlot Orange, NSW	9.5	18	52
Forest Hill Cabernet Sauvignon Great Southern, WA	12	22	65
Yalumba "The Cigar" Cabernet Sauvignon Coonawarra, SA			90
Boydell's "Reserve" Shiraz Viognier Hilltops, NSW			79
Silver Hammer Shiraz McLaren Vale, SA	13	24	65
Paralian Shiraz McLaren Vale, SA	17	31	95
Torbreck "The Struie" Shiraz Barossa Valley, SA			125

COCKTAILS

Classic cocktails available upon request

Aperol Spritz Aperol, Sparkling Wine, Soda, Orange	18
Hugo Spritz St Germain, Sparkling Wine, Soda, Lemon	21
Pornstar Martini Skyy Vodka, Fever Tree Passionfruit Blend, Prosecco	22

Strawberry Margarita Espolon Blanco Tequila, Agave, Strawberry Purée, Lime Juice	22
Spicy Margarita Espolon Blanco Tequila, House Made Cajun Syrup, Lime Juice	22
French Martini Skyy Vodka, Chambord, Pineapple Juice	22
Paloma Espolon Blanco Tequila, Fever Tree Grapefruit Soda, Lime juice	22
Salted Caramel Espresso Martini Stoli Salted Karamel, Kahlua, Little Drippa Espresso, Salted Caramel Syrup	22



THE BUENA MENU

For Bookings & Enquiries:
visit thebuena.com.au or call (02) 9969 7022

MENU – Please order at the bar

SHARES

Guacamole (GF, V, DF) Avocado, Onion, Tomato, Chilli, Lime, Corn Chips 16

Salt & Pepper Squid (GF) Lemon, Citrus Aioli 21

Field Mushroom & Pine Nut Arancini (V) (5) Salsa Verde, Aioli, Parmesan 17

Popcorn Chicken Buttermilk Chicken, Aioli 20

Potato Wedges (V) Sour Cream, Sweet Chilli 12

Tacos (min order 3) Lettuce, Chipotle Mayo, Capsicum Salsa, Lime 9ea

**Chicken Schnitzel
Barramundi
Cajun Prawn**

BBQ Wings (GF) Housemade BBQ Sauce
Reg 18 Large 26

Halloumi Fries (V) (5) Herb-Crumbed Halloumi, Harissa Aioli, Lemon 17

SALADS

Miso Glazed Salmon Poké Bowl (DF) Brown Rice, Pickled Red Cabbage, Pickled Carrots, Edamame Beans, Cucumber, Furikake, Wakame, Sesame Seeds, Teriyaki Dressing 29

Thai Beef (DF) Bean Sprout, Mint, Coriander, Carrot, Mixed Leaf, Peanuts, Thai Dressing 24

Superfood Salad (V, GF*)

Kale, Red Cabbage, Quinoa, Roasted Pumpkin, Broccoli, Edamame, Feta, Pumpkin Seed, White Balsamic Vinaigrette 22

Classic Caesar Salad Romaine Lettuce, Crispy Bacon, Egg, Croutons, Parmesan, Caesar Dressing 20

Add Grilled Chicken 6 /

Add Grilled Halloumi 5 / Add Avocado 4

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

Pan Fried Tasmanian Salmon (GF) Potato Gratin, Truss Cherry Tomatoes, Asparagus, Beurre Blanc 36

Prawn Linguine Confit Garlic, Chilli, Cherry Tomatoes, White Wine, Rocket, Pangrattato 35

Burnt Butter Gnocchi (V) Potato Gnocchi, Sage, Asparagus, Green Peas, Pumpkin Puree, Pine Nuts, Grated Parmesan 28

STEAKS

SERVED WITH

Garden salad & fries or mash, with your choice of peppercorn, mushroom sauce or red wine jus
(DF*, GF*)

250G Riverina Black Angus Rump 33

300G Riverina Striploin mbs2+ 48

250G Wagyu Tajima Rump mbs6+ 44

BURGERS

SERVED WITH FRIES

Grilled Chicken Burger Grilled Chicken Breast, Swiss Cheese, Chipotle Mayo, Tomato, Guacamole, Spanish Onion, Lettuce 24

Spicy Fried Chicken Burger Buttermilk and Cayenne Marinated Chicken Thigh, Coleslaw, Pickles, Aioli 24

Cheeseburger Wagyu Beef Patty, American Cheese, Tomato Relish, Pickle 24

Steak Sandwich Tenderised Rump Steak, Tomato, Beetroot, Rocket, Caramelised Onion, Swiss Cheese, Aioli, on Sourdough 26

Herb-Crumbed Eggplant & Halloumi Burger (V) Tomato, Oak Lettuce, Onion Jam, Harissa Labneh 23

Buena Burger Wagyu Beef Patty, Cheese, Grilled Onion, Tomato, Pickle, Lettuce, BBQ sauce 26

Add a Fried Egg 3 / Add Avocado 4 /

Add Bacon 3 / Add Cheese 2

SIDES

Fries (V) Rosemary Salt, Aioli
Reg 9 Large 12

Creamy Mashed Potato (V) 10

Mixed Leaf Salad (VG) Cabernet Vinaigrette 8

Steamed Seasonal Greens (V) Oil, Lemon 10

SOMETHING SWEET

Chocolate Caramel Tart (V) Chocolate Crumble, Vanilla Ice Cream 15

Vanilla Bean Panna Cotta Mixed Berry Compote, Crumble, Strawberries 15

Vanilla Ice Cream Chocolate Syrup 6

WOODFIRE KITCHEN

Woodfire Kitchen Opening Hours: Mon - Thurs 5pm to 9.30pm,
Fri - Sat 12pm to 4pm and 5pm to 10pm, **Sun** 12pm to 4pm and 5pm to 9pm

*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.

ANTIPASTI MENU

Woodfired Bread (VG) 9

Whipped Ricotta (V) 9

Sicilian Green Olives (VG) 9

Burrata (V) 14

Fresh Cherry Tomatoes (VG) 12

Marinated Grilled Capsicum (VG) 9

San Danielle Prosciutto 17

Marinated Grilled Eggplant (VG) 9

Salami 15

Sautéed Button Mushrooms (VG) 9

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

WOODFIRED PIZZA (GLUTEN FREE BASE +5)

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

BBQ Chicken BBQ Base, Fior di Latte, Chicken Breast, Pineapple, Mushrooms, Onion 26

Gamberi Fior di Latte, Prawn, Garlic, Rocket 27

Peri Peri Chicken Fior di Latte, Chicken Breast, Capsicum, Spanish Onion, Spinach, Peri Peri Sauce 26

Completa Fior di Latte, Prosciutto, Cherry Tomato, Basil, Rocket, Parmesan 27

Mexicana Fior do Latte, Pineapple, Ham, Spanish Onion, Jalapeño 26

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

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

Fungi E Salsiccia Fior di Latte, Mushrooms, Italian Minced Sausage, Onion 27

Vegana (V) Fior di Latte, Mushrooms, Capsicum, Onion, Kalamata Olives, Semi Dried Tomatoes, Basil 25

Tartufata Truffle Oil Base, Fior di Latte, Prosciutto, Truffle, Mushroom, Basil, Parmesan 27

Garlic & Herb Pizza Dough (V) 10

Patrons with food allergies or dietary requirements, please inform staff prior to ordering. We will make every effort to accommodate your dietary needs, however, traces of allergens may be present in our ingredients and our kitchen. All credit card payments will incur a 1.6% processing fee. A 15% surcharge applies on all public holidays.

Kitchen Opening Times

Mon To Thurs: 12pm–3pm, 5pm–9pm | **Fri & Sat:** 12pm–9.30pm | **Sun:** 12pm–8:30pm

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