

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	11	20	85
William Fevre Petit Chablis Chablis, France			110
Tyrrell's Chardonnay Hunter Valley, NSW	12	22	58
Paralian Chardonnay Adelaide Hills, SA	17	31	95
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
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

Buena classics available upon request

Aperol Spritz Aperol, Sparkling Wine, Soda, Orange	19
Hugo Spritz St Germain, Sparkling Wine, Soda, Lemon, Mint	21
Bloody Rippa Four Pillars Shiraz Gin, Grapefruit Soda, Orange	21

Watermelon Margarita Espolon Blanco Tequila, Agave, Watermelon, Lime Juice	22
Spicy Margarita Espolon Blanco Tequila, House Made Cajun Syrup, Lime Juice	23
Coconut Margarita 1800 Coconut Tequila, Agave, Lime Juice	22
Yuzu Gin-Garita Four Pillars Yuzu Gin, Lemon Juice, Lemon	21
Paper Plane Aperol, Wild Turkey Bourbon, Cynar, Lemon Juice	22

GET SOCIAL @thebuena #thebuena

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 17
- Salt & Pepper Squid (GF)** Lemon, Citrus Aioli 22
- Field Mushroom & Pine Nut Arancini (V)** (5) Salsa Verde, Aioli, Parmesan 17
- Spicy Popcorn Chicken** Cayenne Pepper, Buttermilk, Sriracha Mayo, Lemon 21

- Tacos** (min order 3) Lettuce, Chipotle Mayo, Capsicum Salsa, Lime
- Chicken Schnitzel** 9 **Cajun Prawn** 9
- Barramundi** 9 **Beef** 10
- BBQ Wings (GF)** Housemade BBQ Sauce
Reg 18 Large 26
- Beef Nachos** Tomato salsa, Mozzarella, Guacamole, Sour Cream, Jalapenos, Corn Chips 26

SALADS

- Miso and Honey Glazed Salmon** Green Tea Noodles or Brown Rice, Mixed leaf, Shallots, Pickled Carrots, Edamame, Wakame, Furikake, Teriyaki Dressing 30
- Thai Beef (DF)** Bean Sprout, Mint, Coriander, Carrot, Mixed Leaf, Peanuts, Thai Dressing 26
- Classic Caesar Salad** Romaine Lettuce, Crispy Bacon, Egg, Croutons, Parmesan, Caesar Dressing 20

- Nourish Salad (V, GF, DF*, VG*)**
Spinach, Red Cabbage, Sweet Potato, Grilled Corn, Edamame Mix, Quinoa, Feta, Almond Flakes, Balsamic Dressing 22
- Add Grilled Chicken** 6 / **Add Smoked Salmon** 9
- 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 27
- Chicken Parmigiana** Herb & Parmesan Crusted Chicken, Passata, Ham, Mozzarella, Fries, Gravy 29

- Pan Fried Salmon (GF)** Truffle Pea Puree, Taragon, Double Cooked Potatoes, Sauteed Shittake Mushrooms 36
- Prawn Spaghetti** Confit Garlic, Chilli, Cherry Tomatoes, White Wine, Rocket, Pangrattato 35
- Pasta Capunti (V)** Con Straciatella, Basil Pesto, Semi Dried Tomatoes, Pine Nuts, Basil 30

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, Pickles, Spanish Onion, Tomato Relish, Aioli 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 / **Add Patty** 6

SIDES

- Fries (V)** Rosemary Salt, Aioli
Reg 9 Large 12
- Potato Wedges (V)** Sour Cream, Sweet Chilli 12
- Mixed Leaf Salad (VG)** Cabernet Vinaigrette 8
- Broccolini (V) (GF)** Garlic, Almond Flakes, Lemon 12

SOMETHING SWEET

- Classic Tiramisu** Coffee and Vanilla, Cream Cheese, Cocoa Powder 15
- Vanilla Bean Panna Cotta** Mixed Berry Compote, Crumble, Strawberries 15
- Biscoff Sundae** Biscoff Ice Cream, Strawberries, Chocolate Brownies, Biscoff Sauce 15

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
- Stracciatella (V)** 15
- Sicilian Green Olives (VG)** 10
- Burrata (V)** 14
- Fresh Cherry Tomatoes (VG)** 12
- Marinated Grilled Capsicum (VG)** 9
- San Danielle Prosciutto** 17
- Marinated Grilled Eggplant (VG)** 9
- Salami** 15

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
- Gamberi** Fior di Latte, Prawn, Garlic, Rocket 27
- Completa** Fior di Latte, Prosciutto, Cherry Tomato, Basil, Rocket, Parmesan 27
- Hawaiian** Fior di Latte, Pineapple, Ham, Napolitana 26
- Picante** Fior di Latte, Salami, Onion, Capsicum, Honey, Chili Flakes, Napolitana Sauce 27
- 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