

WINE LIST

SPARKLING

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

RED

	sml	lrg	btl
Opawa Pinot Noir Malborough, NZ	12	22	58
Fetherston "Fungi" Pinot Noir Yarra Valley, VIC	13	24	69
Boydell's "Reserve" Pinot Noir Tumbarumba, NSW	14	26	74
Dalrymple Vineyards Pinot Noir TAS			110
West Cape Howe Tempranillo Mt Barker, WA	9.5	18	48
Forest Hill Cabernet Sauvignon Coonawarra, SA	12	22	58
Silver Hammer Shiraz McLaren Vale, SA	13	24	69
Paralian Shiraz McLaren Vale, SA	17	31	95
Torbreck "The Struie" Shiraz Barossa Valley, SA			125

ROSÉ

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

WHITE

	sml	lrg	btl
Tom Foolery Riesling Eden Valley, SA	13	24	69
Tyrrell's Beside Broke Road Pinot Gris Bendigo, VIC	9.5	18	48
Emmalene Pinot Gris Adelaide Hills, SA	11	20	56
Corte Giara Pinot Grigio Venezie, Italy	11	20	56
Bleasdale Sauvignon Blanc Adelaide Hills, SA	10	19	55
Little Angel Sauvignon Blanc Malborough, NZ	12	22	58
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
Torbreck Cuvee Juveniles Blanc Barossa Valley, SA	14	26	74

COCKTAILS

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

Buena classics available upon request

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

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
Barramundi 9

Cajun Prawn 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 Shitake 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

Straciatella (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