

WINE LIST

SPARKLING

	gls	btl
Tyrrell's Moore's Creek Brut Hunter Valley, NSW	9.5	45
Carlo Vincenti Prosecco DOC Vento, Italy	13	67
Piper Heidsieck Cuvee Brut Reims Champagne, France	25	135
Veuve Clicquot Cuvee Brut Reserve Reims Champagne, France		175
Charles Heidsieck Brut Reserve Reims Champagne, France		185
Piper Heidsieck Vintage 2018 Reims Champagne, France		220

RED

	sml	lrg	btl
Opawa Pinot Noir Malborough, NZ	12	22	58
Fetherston "Fungi" Pinot Noir Yarra Valley, VIC	14	26	74
Boydell's "Reserve" Pinot Noir Tumbarumba, NSW	15	28	80
Dalrymple Vineyards Pinot Noir TAS			115
West Cape Howe Tempranillo Mt Barker, WA	9.5	18	48
Forest Hill Cabernet Sauvignon Coonawarra, SA	12	22	58
Yalumba "The Cigar" Cabernet Sauvignon Coonawarra, SA			90
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 Hunter Valley, NSW	9.5	18	48
La Vieille Ferme Orange, France	13	24	64
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	49
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	13	24	62
William Fevre Petit Chablis Chablis, France			115
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	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 Cayenne 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 22

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 19 Large 26

Nachos Tomato Salsa, Mozzarella, Guacamole,
Sour Cream, Jalapenos, Corn Chips

Veggie Chilli Sin Carne 24 **Beef** Slow Cooked Brisket 26

SALADS

Miso and Honey Glazed Salmon Green Tea Noodles or Brown Rice, Mixed leaf, Shallots, Pickled Carrots, Edamame, Wakame, Furikake, Teriyaki Dressing 30
Super Food Salad (VG, GF)
Kale, Wild Rice, Broccoli, Pumpkin, Walnuts,
Vegan Feta, Beetroot Hummus, Balsamic Dressing 23

Green Goddess Salad (V, VG*) Spinach, Romaine Lettuce, Quinoa Mix, Avocado, Cucumber, Goat's Cheese, Pistachio, Medley Cherry Tomatoes, Green Goddess Dressing 23

Classic Caesar Salad Romaine Lettuce, Crispy Bacon, Egg, Croutons, Parmesan, Caesar Dressing 21

Add Grilled Chicken 6 / Add Vegan Feta 4
Add Grilled Halloumi 5 / Add Avocado 4

MAINS

Beer Battered Barramundi Fries, Tartare Sauce,
Mixed Leaf Salad 29

Herb & Parmesan Crusted Chicken Schnitzel
Slaw, Fries, Gravy 28

Chicken Parmigiana Herb Parmesan Crusted
Chicken, Passata, Ham, Mozzarella, Fries, Gravy 31

Pan Seared Salmon (GF) Potato Gratin, Beurre Blanc,
Roasted Vine Cherry Tomatoes, Petite Bouche 36

Portofino Seafood Spaghetti Prawns, Mussels, Squid,
Basil Pesto, Herbs, White Wine, Napolitana Sauce 38

Gnocchi alla Sorrentina (V, GF*) Potato Gnocchi,
Basil Pesto, Tomato, Mozzarella, Herbs, Sourdough 29

Lamb Shank (GF)
Slow Cooked Lamb Shank in Red Wine & Tomato,
Baby Chat Potatoes, Green Beans 36

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+ 52

250G Wagyu Tajima Rump mbs6+ 46

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 25

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 27

Herb-Crumbed Eggplant Halloumi Burger (V)
Tomato, Oak Lettuce, Onion Jam, Harissa Labneh 24

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

Broccoli (V, GF) Garlic, Almond Flakes, Lemon 12

SOMETHING SWEET

Classic Tiramisu Coffee and Vanilla, Cream Cheese,
Cocoa Powder 15

Sticky Date Pudding Butterscotch, Candied Walnuts,
Double Cream 16

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

Grilled Capsicum (VG) 9

Grilled Eggplant (VG) 9

Sicilian Green Olives (VG) 10

Marinated Cherry Tomatoes (VG) 12

Stracciatella (V) 15

Burrata (V) 15

Salami 15

San Danielle Prosciutto 18

Bresaola 18

**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, Capsicum,
Olive, Chilli 26

Gamberi Fior di Latte, Prawn, Garlic, Rocket 28

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, Chilli Flakes, Napolitana Sauce 27

Capricciosa Fior di Latte, Tomato, Ham, Mushroom,
Artichoke, Olive, Basil 27

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 28

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