



THE BUENA MENU

M E N U

– Please order at the bar

SHARES

Guacamole (GF, V, DF) Avocado, Onion, Tomato, Chilli, Lime, Corn Chips 17

Salt & Pepper Squid (I, 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
Barramundi (A) 9

Cajun Prawn (I) 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 (A) 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 (A) 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 (A, GF) Potato Gratin, Beurre Blanc, Roasted Vine Cherry Tomatoes, Petite Bouche 36

Portofino Seafood Spaghetti (I) 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

Kitchen Opening Times

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

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

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 (I) 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

Funghi 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.

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

A: Australian I: Imported M: Mixed Origin

WINE LIST

SPARKLING

Tyrrell's Moore's Creek Brut
Hunter Valley, NSW

gls btl

10 45

Italia Prosecco NV
Vento, Italy

13 67

Piper Heidsieck Cuvee Brut
Reims Champagne, France

25 135

Veuve Clicquot NV
Reims Champagne, France

175

Charles Heidsieck Brut Reserve
Reims Champagne, France

185

WHITE

sml lrg btl

Tom Foolery Riesling
Eden Valley, SA

15 24 69

Pocket Watch Pinot Gris
Central Ranges, NSW

10 17 55

Corte Giara Pinot Grigio
Venezie, Italy

13 22 60

Bleasdale Sauvignon Blanc
Adelaide Hills, SA

14 26 64

Little Angel Sauvignon Blanc
Malborough, NZ

13 24 63

Stadt Krems Grüner Veltliner
Kremstal, AUT

16 28 78

William Fevre Petit Chablis
Chablis, France

120

Tyrrell's Chardonnay
Hunter Valley, NSW

12 22 58

Paralian Chardonnay
Adelaide Hills, SA

22 35 95

Collector 'Tiger Tiger' Chardonnay
Tumbarumba, NSW

110

ROSÉ

sml lrg btl

Earthworks
Barossa, SA

9.5 17 52

Mrs Wigley
McLaren Vale, SA

12 20 55

La Vieille Ferme
Orange, France

14 26 68

RED

Opawa Pinot Noir
Malborough, NZ

14 24 66

Dalrymple Vineyards Pinot Noir
TAS

120

West Cape Tempranillo
Mt Barker, WA

12 21 58

Oxford Landing Merlot
Riverland, SA

9 15 45

Argento Classic Malbec
Mendoza, Argentina

13 22 60

Rusden 'Driftsand' GSM
Barossa Valley, SA

14 26 72

Forest Hill Cabernet Sauvignon
Coonawarra, SA

13 24 63

N.O.W Cabernet Franc
Margaret River, WA

140

Silver Hammer Shiraz
McLaren Vale, SA

14 24 69

Paralian Shiraz
McLaren Vale, SA

22 35 95

Hentley Farm Shiraz
Barossa Valley, SA

100

COCKTAILS

Buena classics available upon request

Aperol Spritz Aperol, Sparkling Wine, Soda, Orange

19

Watermelon Margarita Espolon Blanco Tequila, Agave, Watermelon, Lime Juice

22

Hugo Spritz St Germain, Sparkling Wine, Soda, Lemon, Mint

21

Spicy Margarita Espolon Blanco Tequila, House Made Cayenne Syrup, Lime Juice

23

Bloody Rippa Four Pillars Shiraz Gin, Grapefruit Soda, Orange

21

Coconut Margarita 1800 Coconut Tequila, Agave, Lime Juice

22

GET SOCIAL @thebuena #thebuena

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