

# THE BUENA MENU

# MENU – Please order at the bar

## SHARES

**Guacamole (GF, VG, 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 **Cajun Prawn (I)** 9
**Barramundi (A)** 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, Carrots, Edamame, Wakame, Furikake, Teriyaki Dressing **30**

**Thai Beef Salad (DF)**
Bean Sprouts, Mint, Coriander, Carrot, Mixed Leaf, Peanuts, Thai Dressing **25**

**Vitality Bowl (VG, DF)** Spinach, Red Onion, Sweet Potato, Red Cabbage, Wild Rice, Edamame, Corn, Vegan Feta, Pumpkin Seeds, Balsamic Dressing **25**

**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**
Coleslaw, Fries, Gravy **28**

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

**Pan Seared Salmon (A, GF)** Eggplant Caponata, Lemon, Asparagus **37**

**Prawn Linguine (I)** Confit Garlic, Chilli, Cherry Tomatoes, White Wine, Herbs, Rocket, Pangrattato **36**

**Penne Pasta (V)** Napolitana Sauce, Herbs, Confit Garlic, Grated Parmesan, Chilli, Button & Shitake Mushrooms **25**

**BBQ Pork Ribs**
Slow Cooked Pork Ribs, Coleslaw, Potato Gems **39**

## 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** 34

**300g Riverina Striploin MBS 2+** 52

**400g Grainge Grain-Fed Ribeye Cutlet** 65

## 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 & 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, Grilled Onion, Swiss Cheese, Aioli, on Panini **27**

**Mushroom Burger (V)** Spanish Onion, Lettuce, Tomato, Swiss Cheese, Kewpie Mayo, Beetroot Relish **24**

**Buena Burger** Wagyu Beef Patty, Cheese, Grilled Onion, Tomato, Pickles, Lettuce, BBQ Sauce **26**

**Add a Fried Egg 3 /Add Avocado 4 /**
**Add Bacon 3 /Add Cheese 2 / Add Patty 6**

## SIDES

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

**Potato Gems (V, VG*)** Sriracha Mayo **10**

**Mixed Leaf Salad (VG)** Cabernet Vinaigrette **8**

**Broccoli (GF, VG, DF)** Garlic, Lemon **11**

## SOMETHING SWEET

**Chocolate Caramel Tart** Chocolate Crumble, Vanilla Ice Cream **17**

**Vanilla Bean Panna Cotta** Mixed Berry Compote, Crumble, Strawberries **16**

**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
**Grilled Capsicum (VG)** 9
**Grilled Eggplant (VG)** 9
**Marinated Cherry Tomatoes (VG)** 12
**Sicilian Green Olives (VG)** 12
**Burrata (V)** 15
**Salami** 15
**San Danielle Prosciutto** 18

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

## WOODFIRED PIZZA (GLUTEN FREE BASE +5)

**Margherita (V, VG*)** Fior di Latte, Tomato, Basil, Napolitana Base **22**

**Carnivora** Fior di Latte, Ham, Salami, Italian Sausage, Chilli, Napolitana Base **27**

**Diavola** Fior di Latte, Salami, Capsicum, Olives, Chilli, Napolitana Base **26**

**Gamberi (I)** Fior di Latte, Prawn, Garlic, Rocket, Napolitana Base **28**

**Completa** Fior di Latte, Prosciutto, Cherry Tomato, Basil, Rocket, Parmesan, Napolitana Base **28**

**Hawaiian** Fior di Latte, Pineapple, Ham, Napolitana Base **26**

**Picante** Fior di Latte, Salami, Onion, Capsicum, Honey, Chilli Flakes, Napolitana Base **27**

**Capricciosa** Fior di Latte, Tomato, Ham, Mushroom, Artichoke, Olives, Basil, Napolitana Base **27**

**Suprema** Fior di Latte, Mushroom, Onion, Capsicum, Salami, Ham, Olives, Tomato, Napolitana Base **29**

**Nduja** Fior di Latte, Nduja, Ricotta, Honey, Grated Parmesan, Olive Oil Base **27**

**Vegana (V, VG*)** Fior di Latte, Mushrooms, Capsicum, Onion, Kalamata Olives, Cherry Tomatoes, Basil, Napolitana Base **25**

**Napoli (I)** Fior di Latte, Black Anchovies, Oregano, Basil, Olives, Napolitana Base **26**

**Garlic & Herb Pizza Dough (VG)** 10

All VG* Pizzas will come without cheese if requested as Vegan

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.
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**
**A: Australian I: Imported M: Mixed Origin**

# WINE LIST

## SPARKLING

| | gls | btl |
|---|---|---|
| **Tyrrell's Moore's Creek Brut**<br>Hunter Valley, NSW | 10 | 45 |
| **Italia Prosecco NV**<br>Veneto, Italy | 13 | 67 |
| **Piper Heidsieck Cuvee Brut**<br>Reims Champagne, France | 25 | 135 |
| **Veuve Clicquot NV**<br>Reims Champagne, France | | 175 |
| **Charles Heidsieck Brut Reserve**<br>Reims Champagne, France | | 185 |

## WHITE

| | sml | lrg | btl |
|---|---|---|---|
| **Tom Foolery Riesling**<br>Eden Valley, SA | 15 | 24 | 69 |
| **Pocket Watch Pinot Gris**<br>Central Ranges, NSW | 10 | 17 | 55 |
| **Corte Giara Pinot Grigio**<br>Venezie, Italy | 13 | 22 | 60 |
| **Bleasdale Sauvignon Blanc**<br>Adelaide Hills, SA | 14 | 26 | 64 |
| **Little Angel Sauvignon Blanc**<br>Marlborough, NZ | 13 | 24 | 63 |
| **Stadt Krems Grüner Veltliner**<br>Kremstal, AUT | 16 | 28 | 78 |
| **William Fevre Petit Chablis**<br>Chablis, France | | | 120 |
| **Tyrrell's Chardonnay**<br>Hunter Valley, NSW | 12 | 22 | 58 |
| **Paralian Chardonnay**<br>Adelaide Hills, SA | 22 | 35 | 95 |
| **Collector 'Tiger Tiger' Chardonnay**<br>Tumbarumba, NSW | | | 110 |

## ROSÉ

| | sml | lrg | btl |
|---|---|---|---|
| **Earthworks**<br>Barossa, SA | 9.5 | 17 | 52 |
| **Mrs Wigley**<br>Mclaren Vale, SA | 12 | 20 | 55 |
| **La Vieille Ferme**<br>Orange, France | 14 | 26 | 68 |

## RED

| | sml | lrg | btl |
|---|---|---|---|
| **Opawa Pinot Noir**<br>Marlborough, NZ | 14 | 24 | 66 |
| **Dalrymple Vineyards Pinot Noir**<br>TAS | | | 120 |
| **West Cape Tempranillo**<br>Frankland River, WA | 12 | 21 | 58 |
| **Oxford Landing Merlot**<br>Riverland, SA | 9 | 15 | 45 |
| **Argento Classic Malbec**<br>Mendoza, Argentina | 13 | 22 | 60 |
| **Rusden 'Driftsand' GSM**<br>Barossa Valley, SA | 14 | 26 | 72 |
| **Forest Hill Cabernet Sauvignon**<br>Mt Barker, WA | 13 | 24 | 63 |
| **N.O.W Cabernet Franc**<br>Margaret River, WA | | | 140 |
| **Silver Hammer Shiraz**<br>McLaren Vale, SA | 14 | 24 | 69 |
| **Paralian Shiraz**<br>McLaren Vale, SA | 22 | 35 | 95 |
| **Hentley Farm Shiraz**<br>Barossa Valley, SA | | | 100 |

# COCKTAILS

**Buena classics available upon request**

**Aperol Spritz** Aperol, Sparkling Wine, Soda, Orange 20

**Hugo Spritz** St Germain, Sparkling Wine, Soda, Lemon, Mint 21

**Sarti Spritz** Sarti Rosa, Sparkling Wine, Soda 21

**Watermelon Margarita** Espolon Blanco Tequila, Agave, Watermelon, Lime Juice 22

**Spicy Margarita** Espolon Blanco Tequila, House Made Cayanne Syrup, Lime Juice 23

**Coconut Margarita** 1800 Coconut Tequila, Agave, Lime Juice 22

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